



SAINT-JOSEPH “PRÉFACE” RED

PRÉFACE

Préface comes from the Latin prae: before and fari: to speak. This is the estate’s first wine, preceding the others and soliciting their discovery.

THE TERROIR

History: Charlemagne particularly appreciated the wines from these slopes, called ‘Vin des Mauves’ (The wines of Mauve) named after the village situated in the heart of the appellation. In the XVIIth century the Jesuits of Tournon named them Saint Joseph in honour of the Virgin Mary’s husband.

Geography: the appellation covers 1160 hectares and is 60 kms long. On the right bank of the Rhône, it begins at Chavanay in the north finishing in Valence in the west. It stretches over 26 communes of which 23 are in the Ardèche and 3 in the Loire. Between 1959 and 1969, the vineyards situated in this part of the Rhône were regrouped under the same appellation of Saint-Joseph.

Soils: light, composed of schist and gneiss on a granite base. South/South East exposure.

Climate: moderate continental with hot, dry summers and regular rain fall the other seasons.

THE VINES

Variety: 100 % Syrah.

Vines: from 30 to 90 years old.

Density: 5500 to 9000 vines/ha.

Pruning: cordon de Royat on wires.

THE CELLAR

Wine making: the grapes were destemmed and sorted on a vibrating sorting table with a conveyor belt taking them to the vats for a 20 day soaking.

Ageing: 12 months in ‘two wine or more’ traditional barrels and 500 L barrels known as ‘demi-muids’. Racking and blending 6 weeks before bottling.

THE WINE

Style: “Superbe ! Il exhale un nez subtil, racé avec du poivre fin et de la tourbe. La bouche est une caresse grace à des tanins élégants. De la haute couture.”

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