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SAINT-JOSEPH SAUT DE L'ANGE

Wine from a small plot of Roussane in AOP Saint-Joseph over-looking the cellar. The last vines are just several centimetres from the cliff that over hangs our domain and could well be the launching spot for a 'Saut de l'Ange' (An Angel's Ascent).

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.

GÉOGRAPHY: 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% Roussanne.

VINES AGE: 10 years old.

DENSITY: 5,500 to 8,500 vines/ha.

PRUNING: Guyot on posts and Cordon on wire.

THE CELLAR

WINE MAKING: cases of whole clusters were poured into the press with the ensuing juice allowed to settle at a low temperature for a period of 12 to 24 hours. The must was then fermented in 15hl barrel, with temperature control.

AGEING: 12 months in 15hl barrel. Racking and blending six weeks before bottling.