



LE SANG DES SEIGNEURS



Saint-Joseph

Made from hand-harvested Roussanne and Marsanne, the grapes are destemmed and pressed before being vinified in temperature-controlled stainless-steel tanks. At the end of alcoholic fermentation, the wine is transferred to barrels with temperature monitoring, where malolactic fermentation also takes place in barrique. It is then aged for six months in oak barrels before bottling with light filtration. A dry white wine showing an attractive golden hue, developing aromas of white flowers and citrus. The palate is long and fruit-driven, with fine minerality.

Varietals	Roussanne and Marsanne
Soils	Granitic bedrock with gravel and small stones
Robe	Intense yellow with golden hue
Nose	White flowers and citrus
Palate	Fruity, round and well-balanced, with lively freshness.
Service	T° 12-14°C
Ageing Potential	5 years
Alcohol	13° Aby Vol

An elegant wine with character, perfect with poultry, grilled meats or game served in a rich sauce.

Le Sang des Seigneurs™
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