



LE SANG DES SEIGNEURS



Saint-Joseph

Made from Syrah grapes harvested by hand and vinified in stainless-steel tanks for around fifteen days with temperature control to preserve full fruit expression. Aged for 10 months in oak barrels, it stands out for its intense, bright red color and a fruity, round, supple profile, offering harmonious balance between aromas and tannins. The nose unveils notes of raspberry, blackcurrant syrup and fresh fruit, while the palate highlights concentration, power and spicy touches. A great wine that can be enjoyed young and shows fine ageing potential.

Varietal	100% Syrah
Soils	Granitic bedrock with gravel and small stones
Robe	Intense Red
Nose	Fresh fruit, raspberry and blackcurrant syrup.
Palate	Fruity, round, supple and well-balanced with hints of spice.
Service	T° 12-14°C
Ageing Potential	5-7 years
Alcool	13° Alc

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