

# MAISONS MARQUES & DOMAINES



Delas Frères

## St. Joseph François de Tournon

Rhône, France  
Vintage: 2023

### Overview

The Saint-Joseph appellation stretches over roughly fifty kilometers along the right bank of the Rhône. This majestic vineyard is rooted in light soils composed of schist and gneiss, resting upon an ancient granite bedrock. The François de Tournon cuvée is born at the heart of these rugged landscapes, on steep granite slopes proudly overlooking the river. Born from a blend of parcels in the southern part of the appellation, at the heart of the historic villages of Saint-Joseph, this cuvée embodies a pure, sincere, and vertical expression of Syrah. Both seductive and sunlit, it reveals a beautiful aromatic complexity supported by an elegant, elongated structure. This is a wine of character, built for ageing, one that will gain depth and nobility over time.

### Winemaking

The harvest is carried out by hand and placed in palox crates. Once destemmed, the berries are transferred by gravity, using small vats, into truncated stainless-steel tanks. During the initial phase of fermentation, extraction is performed gently through carefully measured pump-overs and punch-downs. After draining, the wine is racked and transferred into barrels, where malolactic fermentation occurs naturally. Ageing takes place over 18 months in barrels, 30% of which are new, bringing depth, complexity, and elegance. 3 months before bottling, the wine is blended in stainless steel to harmonize the whole and refine its texture.

### Tasting Notes

The color is a deep, dark ruby red with a garnet reflection. The nose is clearly marked by delicate aromas of cassis and spices. On the palate, this cuvée shows a smooth and voluptuous texture that masks a good tannic structure, fine and silky. This wine has great potential for aging.

### Harvest Notes

Marked by a dry winter, the 2023 vintage benefited from a milder spring, which helped the vines withstand the intense summer heat. Despite limited yields, the harvest, beginning in late August, produced healthy, high quality grapes, promising balanced and expressive wines.

### Food Pairing

This wine pairs well with Venison Wellington with porcini mushrooms and tonka-bean sauce.

### TECHNICAL INFORMATION

Varietals: 100% Syrah