

ST. JOSEPH FRANÇOIS DE TOURNON 2022 Rhône, France

OVERVIEW

The ancient vineyards of Saint-Joseph, planted almost exclusively with Syrah, cover more than 600 acres on the right bank of the Rhône river. The vineyard stretches from Chavanay in the north, to Guilherand in the south - it covers 23 communes in the Ardèche region, and three in the Loire Valley. The grapes are planted in terraces on the rocky granite hillsides, where Delas selects only the best grapes for this cuvée. The "François de Tournon" is a blend of grapes from the terroirs of Vion, Saint-Jean de Muzols, Mauves and Tournon.

Exposure is south and south-east and the soils consist of light schist and gneiss over a granite bedrock. The climate is moderately continental, with hot and dry summers, and normal rainfall the rest of the year. The wine was reputed in the 16th century for its delicacy, and was poured at the table of the kings of France. It was the Jesuits (a monk community) of Tournon who gave the area its current name, in the 17th century. Between 1956 and 1969, all the vineyards from this area which used to be named Côtes du Rhône were regrouped and established under the appellation Saint-Joseph.

WINEMAKING

The grapes for this cuvée are picked by hand at optimum ripeness. Fermentation is traditional in open-topped concrete tanks, and is preceded by two days of cold maceration. It is conducted at controlled temperatures of 82°F to 86°F. Daily cap pushing down and pumping over are carried out for about 10 days. The total vatting time lasts up to 20 days. After drawing-off and pressing, malolactic fermentation takes place in oak barrels. The wine is matured between 10 to 14 months in oak barrels of one to three years of age. Part of the cuvée is aged in vats to preserve the freshness of the fruit.



Deep nose of forest berries, smoke and bitter chocolate with some laurel. A concentrated and seriously structured St.-Joseph with an excellent tannin structure and some balsamic and stony complexity in the long, plush finish. A pure syrah that was matured exclusively in Burgundian oak barrels, of which almost 30% were new. Very good aging potential. Drink from 2026.



Fermented with 20% stems, the 2022 Saint Joseph Francois De Tournon brings another level of everything. Red and black fruits, graphite, smoke, and crushed stone all define the aromatics, and this beauty is medium to full-bodied, has a layered, ripe, seamless mouthfeel, and building yet fine tannins. Drink 2025-2035.

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