



St. Joseph

François de Tournon 2023

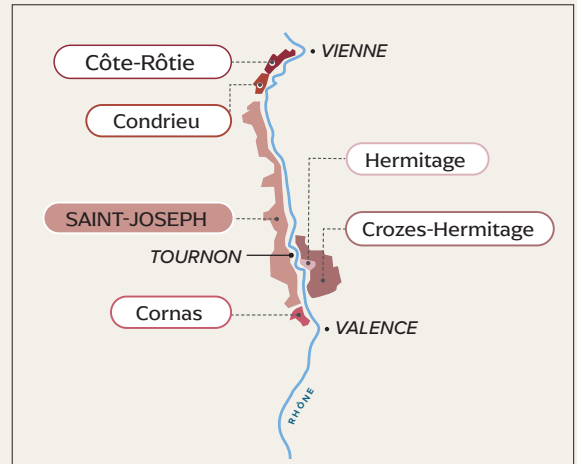
Rhône, France



VARIETALS:
100% Syrah

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.

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POINTS
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How can you resist the deep nose of wild herbs and forest berries with a whiff of autumn bonfire smoke? With aeration the peppery character of syrah expands. The generosity of fruit and the finesse of the tannins on the very focused palate are balanced by a wonderful youthful freshness. Long, graceful finish. From vineyards in the historical heart of this appellation. 20% whole-cluster fermentation. Drink or hold.

