

RED SAINT-JOSEPH FRANÇOIS DE TOURNON



DE LAS
Vignobles de la Vallée du Rhône

APPELLATION

RED SAINT-JOSEPH

VINEYARDS : the vineyard stretches from Chavanay in the north, to Guilherand in the south, over about fifty kilometers along the right bank of the Rhône: it covers 23 "communes" in the Ardèche region, and 3 in the Loire.

SOILS : the soils consist of light schist and gneiss over a granite bedrock.

CLIMATE : the climate is moderately continental, with hot and dry summers, and normal rainfall the rest of the year.

EXPOSURE : south and south-east

HISTORY : 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.

SURFACE AREA UNDER PRODUCTION : 1,095 hectares (2705 acres), for an annual crop of 40,000 hectolitres (444,444 cases). Authorized maximum yield is 40 hectolitres/hectare (2.3 US tons/acre).

CHARACTERISTICS

This Cuvée is the result of a blend of grapes from the "terroirs" of Vion, Saint Jean de Muzols, Mauves and Tournon. Average production: 20,000 bottles (75 cl.) per year. Grape Variety : 100% Syrah.

WINE MAKING

The grapes for the cuvée "François de Tournon" are picked by hand, row by row, at optimum ripeness. The fermentation is traditionally in open topped concrete tanks, and is preceded by 2 days cold maceration. It is conducted at controlled temperatures of 82°F to 86°F (28°C to 30°C). Daily cap pushing down and pumping over are carried out for about 10 days. The total vatting time can last up to 20 days.

MATURING

The wine is matured for between 10 to 14 months in 1 to 3 year old oak barrels. Part of the cuvée is aged in vats to preserve the freshness of the fruit.

TASTING NOTES

The colour is a deep, dark ruby red The nose is clearly marked by delicate aromas of cassis and spices. On the palate, the "François de Tournon" cuvée shows a smooth and voluptuous texture hiding a good but fine and silky tannic structure, that gives the wine great potential for ageing.

FOOD AND WINE PAIRING

Fine meats, spicy stews, grills, game, any kind of cheese.

