

# WHITE SAINT-JOSEPH LES CHALLEYS



**DELAS**  
*Vignobles de la Vallée du Rhône*

## APPELLATION

### WHITE SAINT-JOSEPH

**VINEYARDS** : the vineyard stretches from Chavanay in the north, to Guilherand in the south, over about fifty kilometers (30 miles) along the right bank of the Rhône: it covers 23 "communes" in the Ardèche, and 3 in the Loire region.

**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 regular rainfalls the rest of the year.

**EXPOSURE** : south and south-east.

**HISTORY** : the wines were reputed in the 16th century for their delicacy, and were drunk 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, this section of what used to be called "Côtes-du-Rhône" was re-arranged under the appellation Saint-Joseph.

**SURFACE AREA UNDER PRODUCTION** : 1,095 hectares (2 705 acres), for an annual crop of 40,000 hectolitres (444,444 cases). Authorized maximum yield is 40 hectolitres/hectare (2.3 US tons/acre). White wine represents approximately 10% of the total production of this appellation.

## CHARACTERISTICS

This cuvée is the result of a blend of wines from the terroirs of Sainte- Epine, Mauves et Saint-Pierre-de-Boeuf. Average production: 15,000 bottles (75 cl.) per year. Grape varieties : 80% Marsanne, 20% Roussanne.

## WINE MAKING

After hand-picking, the grapes travel to the winery in small boxes. Gentle pressing produces a must that is fermented at low temperatures 16 to 18°C (61 to 64°F) in closed tanks. This is in order to make the most of the complex aromas of the Marsanne and Roussanne varieties.

## MATURING

After malolactic fermentation the wine is racked and then matures on its fine lees in order to improve richness and structure while keeping its exceptional varietal aromas. Bottling takes place around mid-April.

## TASTING NOTES

A brilliant, green gold colour. The nose shows very pure floral aromas that mingle with citrus and preserved fruit. On the palate, the wine has similar flavours, with an added touch of honey. Its finish is clean and clear, with flavours of flowers and fresh almonds.

## FOOD AND WINE PAIRING

Small waterfowl, steamed fish in sauce, poultry stuffed with fruit (apricots, peaches,...), any kind of hard cheese.

