

# PREFERENCE



## Saint-Joseph



### Terroir

Throughout the year our oenologists took particular care in the selection of vineyards which were classified according to their potential productivity, by climatic area and their position on light ground of shale and gneiss.

### Vinification

The grapes were separated from the bunches before being crushed, and extraction techniques and pumping over ensured that the finest elements were extracted nobles. The vine varieties were carefully matured in our storehouses for the period of a year – partly in cask to obtain the requisite structure and sucrosity, partly in larger barrels to allow the aromas to develop.

### Blending

This Saint Joseph is produced from just one vine variety : Syrah, which gives the wine an aromatic pallet of fresh fruit and freshness in the mouth.



### Tasting

Tasting reveals this to be a graceful wine, cherry-coloured with darker tints. It gives off a fresh, minty perfume with notes of aniseed and turmeric with a finish of liquorice and ripe fruit.

Its freshness and elegance in the mouth make this St Joseph our Preference.

Bottle 75cl	Case of 6 bottles		Palette Europe					
	Weight Kg	Dim (cm) LxWxH	Nb of Bottles	Nb of Cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) LxWxH
Traditional Burgundy	8.12	25.5x17.2x30.8	570	95	5	19	771	120x80x165