

B • Domaine Boissonnet

Saint Joseph Rouge

CUVÉE BÉLIVE



The vineyard estate is located in the centre of the village of Serrières in the north of the Rhone Valley. The XVII house hides vaulted cellars, restored with dedication, in which our Saint Joseph and Condrieu are raised.

On the steep hillsides that peer down over the Rhone, we are working near 12 hectares of grapevines, in the biggest respect for the land and the control of yields: sodding, suckering, leaf thinning, green harvesting. All this tasks allows us to harvest grapes perfectly ripe and of high quality.

Varieties : 100% Syrah

Land : granitic soil, plot selection 50% from the oldest vines and 50% from hillsides vineyard.

Yields : 30 to 35hl/ha

Harvest : Harvesting is carried out by hand with partial destemming at 80%.

Vinification : Alcohol fermentation in thermo-regulated vats (30-33°). Vatting period of 15 to 21 days. Moderate cap-punching and pumping-over.

Maturing in 100% new barrels for 15 month.

Tasting notes : This Cuvée express the power of the land that the deep roots from old vines pulled out. The heat of the hillsides allow a fine maturity, who bring silkiness and velvety texture., balanced tannins, fine and elegant. You will find a powerful wine with hints of ripe fruits, harmonious and round on the palate. Its elegance will charm you from his earliest age, but this wine have an ageing potentiel so wait 8 to 15 years

Food pairing : This wine is the ideal accompaniment to red meats. Summer rib roast on a barbecue grill and game in sauce.

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