

Boissonnet

Domaine

Saint Joseph Rouge

CUVÉE EXTREM

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 : granite soils, plot selection from the oldest vines of the vineyard.

Yields : 30 hl/ha

Harvest : Harvesting is carried out by hand with a partial destemming (80%).

Vinification : Alcohol fermentation in thermo-regulated vats (28-30°). Vatting period of 21 days with moderate cap-punching and pumping-over.

Maturing in 100% new barrels for 15 to 20 month.

Tasting notes : A fine concentration. You can enjoy it young but if you have the patience to wait, it will start to grow from the fifth year and it can be kept 10 to 20 years.

Food pairing : This wine is the ideal accompaniment to meat dishes and meal game meat dishes. On my side, I love this style of wine with a chocolate dessert.



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