



JEAN-FRANÇOIS JACOUTON

ARTISAN DU TERROIR



## RED SAINT-JOSEPH AOP

# PIERRES D'ISERAND

*A Saint-Joseph full of personality, from a single vineyard out of the Vion slopes. A racy and expressive wine that shows its tasty character with elegance and refinement.*

**Grape variety :** 100 % Syrah

**Soil :** granitic

**Vines :** about 20 years on steep slopes

**Growing method:** sustainable agriculture

**Harvest:** hand harvest

**Yield:** 37hl/ha

### **Wine making and aging at Jean-François Jacouton winery**

80 % destemming. Vatting for 24 days with daily pumping over and treading.

Aging 100% in oak barrels (25% of new oak) for 15 months. Bottling after cross-flow filtration.

### **Tasting**

Beautiful deep red with ruby hues. The nose is expressive with garrigue and thyme aromas, without forgetting the characteristics of a ripe Syrah with notes of fresh fruits.

The velvety mouth is elegant and delicate with subtle hints of ripe fruits. It offers spicy and subtle toasted notes while keeping a certain freshness. A straight length in the mouth where the red fruits of the Syrah emerge.

### **Food and wine pairing**

A roasted game, un « bœuf bourguignon » (beef stewed in red wine), a stuffed pigeon, a characterful cheese from Auvergne or an old Beaufort cheese, a Black forest cream cake.