



JEAN-FRANÇOIS JACOUTON

ARTISAN DU TERROIR



RED SAINT-JOSEPH AOP SAINTE-EPINE

An intense Saint-Joseph from an historical locality in the village of Saint-Jean de Muzols; more precisely on its crest. A wine of character combining intensity, depth and complexity.

Grape variety : 100 % Syrah

Soil : granitic

Vines : about 20 years on the crest

Growing method: sustainable agriculture

Harvest: hand harvest

Yield: 35hl/ha

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

30% whole bunch pressing. Vatting for 24 days with daily pumping over and treading, along with 2 "délestages" (rack and return) during the vinification.

Aging 100% in oak barrels (25% of new oak) for 16 months. Bottling after cross-flow filtration.

Tasting

Beautiful deep and intense red with reddish brown hues. The nose is expressive with red and black fruits. The mouth is structured, velvety, with a great intensity. Nice notes of concentrated ripe fruits. Subtle toasted hints coat the wine perfectly. The tannins are very delicate and silky.

Food and wine pairing

Game stew, wild boar roast, grilled beef, Roquefort cheese.