



JEAN-FRANÇOIS JACOUTON

ARTISAN DU TERROIR



## RED SAINT-JOSEPH AOP

# SORTILÈGE

*I chose to make this cuvée a gourmet wine, fruity, pleasant and easy to taste for everyone, including those who do not know the red Saint-Joseph appellation.*

**Grape variety :** 100 % Syrah

**Soil :** granitic

**Vines :** about 20 years on the hillside, mechanized.

**Growing method:** sustainable agriculture

**Harvest:** hand harvest

**Yield:** that of the appellation 40hl/ha

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

100 % destemming. Vatting from 16 to 18 days with daily pumping over and treading.

Aging: 50 % in oak barrels (from 1 to 6 wines) and 50 % in stainless steel tank. Bottling after cross-flow filtration.

### **Tasting**

Beautiful ruby color with purplish hues. The very pleasant nose is characteristic of a ripe Syrah, with black fruits, pepper and a touch of violet.

The palate offers nice notes of fresh fruits with a velvety texture. A good length with light hints of spices.

### **Food and wine pairing**

Roasted rack of lamb, grilled beef rib, veal tab with candied shallots...