

Saint-Joseph

White 2020



Wine growing Estate :	Emmanuel Darnaud 21 Rue du stade 26600 La Roche de Glun (Drôme - Vallée du Rhône Nord - France)
Appellation :	Saint-Joseph
Colour :	White
Vintage :	2020
Harvest dates :	August 25, 2020
Grape variety :	100 % Marsanne
ABV :	15°
Terroir :	Granitic origin
Age of vines :	More 30 years old
Cultivation :	Ploughed soils, manual grape picking
Winemaking / ageing:	Soft extraction of the juices (pneumatic pressoir), maceration and ageing in oak barrels (during 13 months)
Wine tasting :	<p>Color : The colour is bright, pale gold with lemon yellow highlights</p> <p>Nose : The nose is elegant and deep. It gives off notes of yellow lemon peel as well as notes of white flesh fruits such as peach. Notes of white flowers can also be perceived</p> <p>Palate : The palate is fresh and slender, marked by juicy white peach aromas. The freshness of the lemon peel brings brightness and length. It is a racy and elegant wine</p> <p>Pairing : Fresh and vibrant, this wine will be ideal to accompany starters, fish or white meats cooked generously like : Spring rolls with wild shrimp, crunchy soybean sprouts, minced mint leaf, served with sweet soy sauce ; Melting leek whites served with Cancale oysters poached in their own juice, crushed roasted almonds and a salicorne ravigote sauce ; Tagliatelle with clams and cockles in a sweet chilli and curry cream sauce ; A goat cheese such as a Valençay or a Crottin de Chavignol with a slice of hazelnut bread and a vine peach chutney</p>
Laying down :	It can be drunk now to appreciate its freshness and aromatics. This wine can also be kept for 3 to 5 years