

# Saint-Joseph

## Lieu dit « La Dardouille » Rouge 2015



<b>Wine growing Estate :</b>	<b>Emmanuel Darnaud</b> 21 Rue du stade 26600 La Roche de Glun (Drôme - Vallée du Rhône Nord - France)
<b>Appellation :</b>	Saint-Joseph
<b>Color :</b>	Red
<b>Vintage :</b>	2015
<b>Harvest Date :</b>	September 12, 2015
<b>Grape Variety :</b>	100 % Syrah
<b>ABV:</b>	13.5°
<b>Soil :</b>	Granitic origin
<b>Age of vineyards :</b>	30-80 years
<b>Cultivation :</b>	Ploughed soils, manual grape-picking
<b>Winemaking / maturing :</b>	Destalking. Fermentation in opened wooden vats (15 to 20 days). Ageing of 1 to 2 wines in barrels or half muids (duration of about 15 months)
<b>Wine Tasting :</b>	<p>Colour : Deep red, violet and sparkling tone</p> <p>Nose : Powerful and rich. Notes of blackcurrant, liquorice and clove</p> <p>Mouth : Fleshy and élané. The fine tannins, combined with the distinct structure of the mouth give a beautiful balance to this wine. Fine marriage of a very mature character, of a smart tension and of a great clearness</p> <p>Good with : Young, this wine will be appreciated with mellow and melting textures : Lamb chops in herbs, creamy polenta with crushed olives, “Double” Entrecôte / smashed potatoes with parsley, Livarot Fermier. Older, it will be appreciated with more delicate plates such as Ris de Veau, Foie gras ou tender pieces of Beef</p>
<b>Laying down:</b>	2 to 10 years. To appreciate this young wine, a ventilation in a decanter will reveal all its flavours and its full character