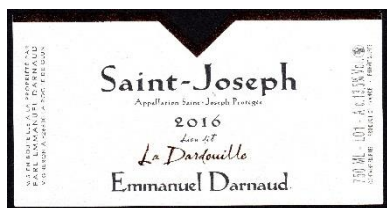


# Saint-Joseph

## Lieu dit « La Dardouille » Rouge 2016



**Wine growing Estate :**

**Emmanuel Darnaud**

21 Rue du stade  
26600 La Roche de Glun  
(Drôme - Vallée du Rhône Nord - France)

**Appellation :**

Saint-Joseph

**Color :**

Red

**Vintage :**

2016

**Harvest Date :**

September 28, 2016

**Grape Variety :**

100 % Syrah

**ABV:**

13.5°

**Soil :**

Granitic origin

**Age of vineyards :**

30-80 years

**Cultivation :**

Ploughed soils, manual grape-picking

**Winemaking / maturing :**

Destalking on 80 % of the production. 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)

**Wine Tasting :**

**Colour :** Deep red with tints slightly violet. Nice smoothness in the glass

**Nose :** Closed-in and elegant. Delicate notes of black pepper and of gun-flint

**Mouth :** Volume and structure. The smart tannins are carried by a fleshy and powerful mouth. The wine expresses its body and its substance while keeping a great elegance. Thi wine will reach its optimum in a few years (between 5 and 10 years)

**Good with :** During its youth, this wine will reveal itself with rich and tasty textures such as : Roasted pigeon on the chest, fried potatoes, Duck breast on the skin, pink berries

When ageing, it will be good with soft textures such as : woodcok tied-up with thread ; half-cooked tuna steak, reduction of red wine, creamy Chaource cheese

**Laying down:**

2 to 10 years. To appreciate this young wine, a ventilation in a decanter will reveal all its flavours and its full character