



C A V E
YVES CUILLERON



SAINT-JOSEPH LES PIERRES SÈCHES

SAINT-JOSEPH AOP: LES PIERRES SÈCHES 2012

- **Origin:** a selection of vines on the hillsides of Chavanay commune. “Les Pierres Sèches” is not a district, it refers to the dry stone walls used to strengthen the vine terracing.
- **Soils:** sandy, granitic, shallow.
- **Varieties planted:** syrah.
- **Cultivation:** high-density planting (8,000-10,000 vines per hectare). No insecticides or pesticides, few treatments (depending on weather), small amount of organic-only fertiliser, with respect of soil and vine balance. Vigour and yield control, leaf-thinning and green harvesting to promote grape maturation.
- **Vinification:** the grapes are hand-picked; and then sorted, crushed and partially destemmed in the cellar. Fermented in open, temperature-controlled vats for about 3 weeks, with regular cap-punching and pumping-over. Malolactic-fermented in barriques with native yeasts.
- **Maturing:** 18 months in barriques.
- **Alcohol content:** 12.5% Alc./Vol.
- **Output:** approx. 48,400 bottles.
- **Style:** Acidulous red fruit nose with graphite notes. A supple and fresh mouth with small crispy tannins underlined by the mineral freshness at the final.
- **Ageing:** can be drunk young, but also laid down for a decade or so.
- **Food match:** poultry or tender meat (e.g. veal rib with chanterelles, and sautéed new potatoes).