



C A V E
YVES CUILLERON

SAINT-JOSEPH LYSERAS



SAINT-JOSEPH AOP: LYSERAS 2013

- **Origin:** south/southeast-facing vines on the hillsides in the commune of Chavanay. Lyseras is not a district but the cuvée brand.
- **Soils:** sandy, granitic.
- **Varieties planted:** marsanne and roussanne.
- **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; then sorted and pressed in the cellar. Alcoholic and malolactic fermented in barriques with native yeasts.
- **Maturing:** 9 months in barriques, on the lees, no racking, regular stirring.
- **Alcohol content:** 13% Alc./Vol.
- **Output:** approx. 16,500 bottles.
- **Style:** Expressive and charming wine. Pleasant nose fruity and flattering aromas (peach, apricot), Rhubarb and floral notes. Delicious on the palate, well balanced between sweetness and freshness.
- **Ageing:** drink “on the fruit” up to 3-4 years.
- **Food match:** serve at 12-14°C, fish (e.g. cod en papillote with cherry tomatoes and fresh verbenas).