

## Saint-Joseph

### « Bois Prieur » 2020



#### TASTING NOTES :

Enjoying an exceptional view of the Alps, the Rhône and Mont-Blanc, our vines are set on a steep slope, facing south / south-east, resting on a granite base. The assets of this superb terroir give this cuvée a refined and suave character, embellished with aromas of sweet peppers and spices, blackcurrant and raspberry, often accompanied by notes of violet.

#### FOOD PAIRINGS :

*Ham tapas, Rabbit rillettes, Landes salad, Roasted rack of lamb, Stuffed quail, Rabbit with olives, Baked prime rib, Lentil sausage, Bolognese lasagna ...*

#### TERROIR :

Granite base on the heights of the town of Saint-Pierre de Bœuf.  
Surface: 1.08 ha.  
Grape varieties: 100% Syrah

#### VINIFICATION & MATURING :

Long vatting (3 weeks) after destemming in concrete vats thermo-regulated. Malolactic fermentation.  
Aging for 15 months in oak barrels of which 20% in new barrels.

#### REFERENCES:

Wine Advocate Parker : 90-92/100