

## GAMME LES INATTENDUES

Cuvée « La Maison de Joseph »  
AOP Saint-Chinian Rouge 2019



LA  
MAISON  
DE  
JOSEPH

SAINT-CHINIAN

In the heart of the Languedoc, Saint Cels benefits from an exceptional terroir. Nature offers us all the necessary components for a beautiful alchemy. A great diversity of soils: schist hillsides, clay and limestone valleys around Castelbouze, and pebbles on the banks of the Touloubre and Vernazobre rivers. A privileged Mediterranean climate, hot summers, tempered by the coolness of the nights. This wide range of temperatures favors ripening. The Tramontane, a dry and cold north wind, helps naturally to maintain the vines in good health.

Those cuvées are like unexpected surprises at the turn of a vintage....

La Maison de Joseph a tribute to those who before us worked this land knowing well that it is the other generation that will reap the best fruits, denser and more tense by the minerality that will have conquered the roots. This is what this vintage offers us, a family story full of character.

### GRAPES AND CULTURE

« Trio » blending of Mourvèdre (50%) for its power and aromas of black fruits, Syrah (30%) for its spicy notes, and Grenache (20%) for its roundness enveloping the whole.

All the grapes of this cuvée come from the oldest vines of the estate. Cultivation in organic farming. Partial grassing of vines used as agroecological tools.

Yield : < 40 hl/ha. The average of the vines is more than 35 years

Manual Harvest at optimal maturity for the search for a beautiful balance

### VINIFICATION AND AGEING

Long vatting for a slow and delicate extraction of tannins and obtaining a beautiful juice

The wine is then partially aged in barrels for 18 months.

14,5% Alc. /Vol.

### TASTING NOTES

Clear, star bright, deep ruby color with luscious red hues. Powerful and racy nose with warm and wild notes of blackberries and blackcurrants. With a slight aeration, truffle and spicy notes appear. On the palate, the attack is powerful yet smooth and elegant, revealing soft tannins. On the palate, the attack gives a sensation of power while remaining suave and elegant, revealing melted tannins, and a complex palette of Tobacco, truffle, oriental spices. A lot of harmony and balance for this inherited wine.

### SERVICE

Best served at 14-16°C. Can be decanted in advance

Drinkable now but will improve over time. Can be cellared for 5-10 years.

### FOOD PAIRING

This wine will match perfectly with elaborate and tasty dishes that will bring out all its richness.

Dishes in sauce such as wild boar stew, doe stew, but also beef stew with steamed potatoes.

Festive dishes for moments of sharing.

### PACKAGING

Burgundy bottles (75 cl)

Card box and protective tray pad

Natural cork.

Waxed complex capsule.

