

MEFFRE

St Etienne Saint Joseph 2015



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| Category: | WINE |
| Style: | RED WINE |
| Variety: | SHIRAZ |
| Region: | RHONE |
| Vintage: | 2015 |
| Volume: | 750ml |
| Vineyard: | This wine is essentially based on Syrah grape grown in light soils of schist and gneiss on a granitic bedrock which is typical of the Saint-Joseph vineyards. 100% Syrah. |
| Vinification: | Sorting at the reception. Destemming and crushing. Fermentation of about 3 weeks. Racking and malolactic fermentation. Matured in vats for 10 months before bottling. |
| Appearance: | Purple, dark and shiny robe. |
| Bouquet: | he nose is very aromatic with notes of dark berries and spices. |
| Palate: | The mouth is full, velvety and dominated by flavors of plum and licorice. The finish is long and spicy. This Saint-Joseph will pair nicely with grilled or roasted meats, small game or dark chocolate fondant. Serve at 16 C. Optimum maturity : 2016-2020. |
| Technical Analysis: | |
| Packaging: | 6 x 750ml Hancocks Product: 42976 |