

DOMAINE J. DENUZIÈRE SAINT JOSEPH

2020

Country

France

Region

Rhône Valley

Varietal

Syrah

Winemaker

Caroline Moro

Alcohol Content

14%

Total Sulfur

No data

Residual Sugar

No data

Acidity

No data

HISTORY

Founded in 1876, J. Denuzière is centered in the heart of Condrieu. Today, Caroline Moro is the head winemaker whose approach to winemaking can be surmised in a word: gentle.

Locally known as the wine interpreter, Moro's philosophy around vineyard management, harvest and fermenting is to tread lightly, handle delicately and wait patiently.

"The magic of wine is to be confronted with choices everyday, driven by our sensitivity; our intuition. I like living in this unique and uncertain side. This is what I call the soul of the wine." -Caroline Moro

VINIFICATION and MATURATION

Hand picked; whole cluster inclusion. Foot trod for gentle extraction. Fermented in stainless steel tanks and open wooden vats for three to five weeks. Élevage on fine lees for 12 months in neutral French oak barrel before bottling.

VINEYARD



Southeast facing, steep terraces planted to granite-rich soils. No ploughing between rows allowing for a maximum of pollinators and biodiversity in the soil. Dry-farmed, organic practices.

TASTING NOTES



The fruitiness of the wine is intertwined with the minerality of the graphitic soil, highlighting the freshness and intensity of the Saint Joseph. (Jeb Dunnuck, 2022)

FOOD PAIRING



Grilled ribeye with sauce béarnaise, duck confit, roasted lamb with ratatouille, charcuterie and cheese.

