



ROLAND GRANGIER SAINT-JOSEPH CÔTE GRANITS

SKU: FRGRSJR

Located in high up on the slopes of the Northern Rhône Valley, near the village of Chavanay, Domaine Grangier was only founded in 2002, but is already carving out a great reputation in France.

The estate consists of 8 hectares of vines across the appellations of St Joseph and Condrieu with sloping vineyards planted on the classic granite soil of the region which gives the wines such character. The vineyards are managed sustainably, and a new winery containing state of the art equipment was built in 2012. The wines tread the perfect line between tradition and modernity, displaying classic expressions of the local varieties and terroirs.

Grass is left between one row of vines, whilst the other is worked using different tractor attachments, which decompacts, allowing good aeration of the soil, maintaining microbial life while obtaining a sufficient level of organic matter. No pesticides are used.

In order to control the yields, the vines are disbudded just after bud break occurs. De-leafing of the vines takes place in summer to ensure a good aeration and optimize the sun exposure. Green harvesting is carried out to control the yields and to obtain grapes rich in sugars, tannins and polyphenols. The grapes are harvested manually, from mid September to early October.

Grapes are picked and sorted manually in the vineyard and also in the winery. Alcoholic fermentation occurs for 3 weeks in temperature controlled vat for 15 days with daily pump overs and punchdowns. The wine is aged for 18 months in French barrels.

Grape Varieties: 100% Syrah.

Farming Practices: Contains Sulphites.

Tasting Notes: An impressive successor to the 2015, Grangier's 2016 Saint Joseph Cote Granits is silky and elegant, with violets, resinous herbs, peppery spice, cherries and raspberries. It's only medium-bodied, but it packs in plenty of flavor and complexity, finishing long

and fine.

Awards: Robert Parker - 92 pts

Food Matches: Ideal with grilled leg of lamb or venison.

Sugar Level: 0g/l

Closure: Natural Cork

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