

Domaine Aurelien Chatagnier Saint-Joseph "La Sybarite" red 2021

Product price:

€156.00



Product features:

Area: NORTHERN RHONE

Winemaker: Aurélien Chatagnier

Vintage: 2021

Appellation: Saint-Joseph

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Product short description:

Even though he vinifies other appellations, Saint-Joseph is the "trademark" of Aurélien Chatagnier. This cuvée has become the "quality/price signature" of this domaine on the rise. A must-try if you are not already a regular!

Product description:

PRESENTATION OF DOMAINE CHATAGNIER
+ ALL ITS OTHER WINES IN STOCK

Domaine Aurélien Chatagnier Saint-Joseph La Sybarite red 2021

Text explanation:

The city of *Sybaris*, a Greek colony located in southern Italy around 700 BC, was extremely wealthy and opulent: harvests of wheat and wine, trade in wool and textiles.

Larousse: *sybarite*: adj. and noun. "One who seeks the refined pleasures of a life spent in luxury".

This cuvée was until 2015 the prestige cuvée of the domaine, it is now the "normal" cuvée, following the creation in 2016 of "Zélée", a selection of the best barrels intended for longer aging.

Technical sheet written by winemaker Aurélien Chatagnier:

Syrachs aged at least 30 years, located in the municipalities of Ardoix, Charnas, Malleval, and Limony. They are situated on granitic soils, facing south/southeast.

Vinification: Manual harvesting, total destemming, fermentation with natural yeasts, 1 pump-over per day, then hot maceration (30-32°C) for about 3 weeks. Malolactic fermentation in barrels.

Aging: 1 year in barrels, two-thirds of which are new.