

# Domaine Aurelien Chatagnier Saint-Joseph "La Sybarite" red 2022 MAGNUM

Product price:

**€159.00**



**Product features:**

Area: NORTHERN RHONE

Winemaker: Aurélien Chatagnier

Vintage: 2022

Appellation: Saint-Joseph

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: syrah

**Product short description:**

Even though he vinifies other appellations, Saint-Joseph is Aurélien Chatagnier's "trademark." This cuvée has become the "quality/price signature" of this domaine on the rise. A must-try if you are not already a regular! Beware, these rich 2022s are still very (too much for our taste, especially in magnums) young in 2024, the year they are released from the winemaker's cellars. They will be magnificent, but later :-)

**Product description:**

**PRESENTATION OF DOMAINE CHATAGNIER**  
**+ ALL ITS OTHER CUVEES IN STOCK**

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**Text explanation:**

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

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

This cuvée was until 2015 the cuvée of prestige of the domaine, it is now the "normal" cuvée, following

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the aging of the vines and the creation in 2016 of "Zélée", a selection of the best barrels intended for longer aging.

**Technical sheet written by winemaker Aurélien Chatagnier:**

Syrahs 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, followed by hot maceration (30-32°C) for about 3 weeks. Malolactic fermentation in barrels.

**Aging:** 1 year in barrels, two-thirds new.