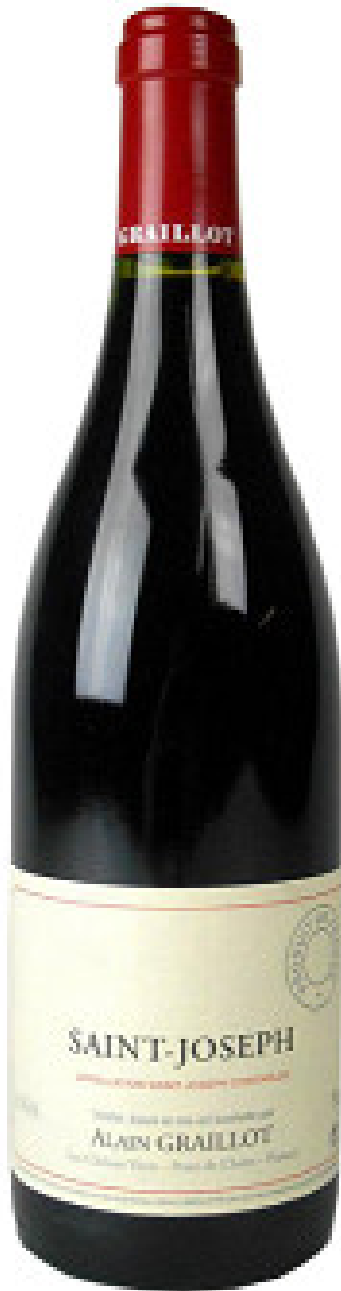


Domaine Graillet Saint-Joseph red 2022



Product price:

€240.00

Product features:

Area: NORTHERN RHONE

Winemaker: Maxime Graillet (Domaine ALAIN GRAILLOT)

Vintage: 2022

Appellation: Saint-Joseph

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Cépage dominant: syrah

Product short description:

93/100 RVF. The too rare Saint-Joseph crafted by the renowned producer "from across the river," in Crozes-Hermitage. A superb appellation, an illustrious winemaker, a vintage for aging. What more could one ask for?

Product description:

PRESENTATION OF DOMAINE GRAILLOT
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Grailot Saint-Joseph red 2022

RVF Guide to the Best Wines of France 2025 (Sept. 2024): **93/100**. *The Saint-Joseph is both muscular and refined: open it in 5 years.*

The 2022 vintage:

Last year we emphasized the difference between 2020 and 2021, so what to say for this year; 2022 is very similar to 2020 but more extreme in dryness (less than 180mm between January and October) and in temperature. Our intuition that 2020 seemed to set the tone for what our future vintages would be with climate change is thus confirmed.

We like to say that 2022 is dry like 2020 and hot like 2018; we were waiting to see which of these vintages we would lean towards the most. It is known that Syrah is very sensitive to dryness, and this vintage proves it. The heat should have exposed us to overripeness, but the dryness instead led us to maturity blocks both technological and phenolic.

Balances were able to be maintained, the blocks and the levels of dryness of the vegetative parts like the stems led us to very "digestible" degrees (12%), another completely counterintuitive fact.

The wines will surely need more time to develop, but their aging will allow us to taste them in 15 years with much pleasure.

Maxime and Antoine GRAILLOT

Technical sheet written by the domaine:

Grape variety: 100% Syrah

Terroir: Alluvial soils from the Rhône and Isère with sands, very little soil, and lots of round pebbles

Harvest: Manual

Vinification: Long macerations (15 to 21 days)

Aging: oak barrel aging