

Domaine François Grenier Saint Joseph "Grange Bara" red 2024




FRANÇOIS GRENIER

Product price:

€150.00

Product features:

Area: NORTHERN RHONE

Winemaker: François Grenier

Vintage: 2024

Appellation: Saint-Joseph

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Alcool: 13

Product short description:

The best parcel of the domaine produces this special cuvée from old syrahs exposed to full south. Cuvée aged two-thirds in new 400-liter demi-muids. A very nice wine for aging at a great price.

Product description:

PRESENTATION OF DOMAINE F. GRENIER
+ ALL ITS OTHER CUVEES IN STOCK

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Technical Sheet written by the domaine:

Coming from a vineyard at full maturity and a naturally rich soil, it is characterized by an unprecedented combination of freshness and depth. Aged 2/3 in barrels, half of which are new, it effortlessly ranks among the wines favored to accompany fine cuisine.

- Appellation: Saint-Joseph red
- Grape variety: Syrah
- Topography: 3 plots located on the cadastral lieu-dit "grange Bara"
- Soil type: Stony soil based on altered granite, schists, and poor clay soils.
- Exposure: South / South-east
- Altitude: 270 m
- Age of the Vines: Between 15 and 25 years
- Harvest: Manual in 25kg crates. Manual sorting on a vibrating table at the entrance of the winery, 100% destemmed.

Vinification

- Traditional in thermo-regulated cylindrical concrete tanks.
- Maceration with temperature control
- Pressing followed by blending of free-run and press juices.
- Hot drainage into 400-liter barrels for the portion aged in barrels
- Malolactic fermentation in barrel followed by racking

Aging

- 12 months 1/3 in new barrels, 1/3 in 1-wine barrels, 1/3 in concrete tanks
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- Minimum filtration at bottling
- Start of marketing 4 months after bottling.

Aging potential: 5 to 10 years (and more for those who can wait...)