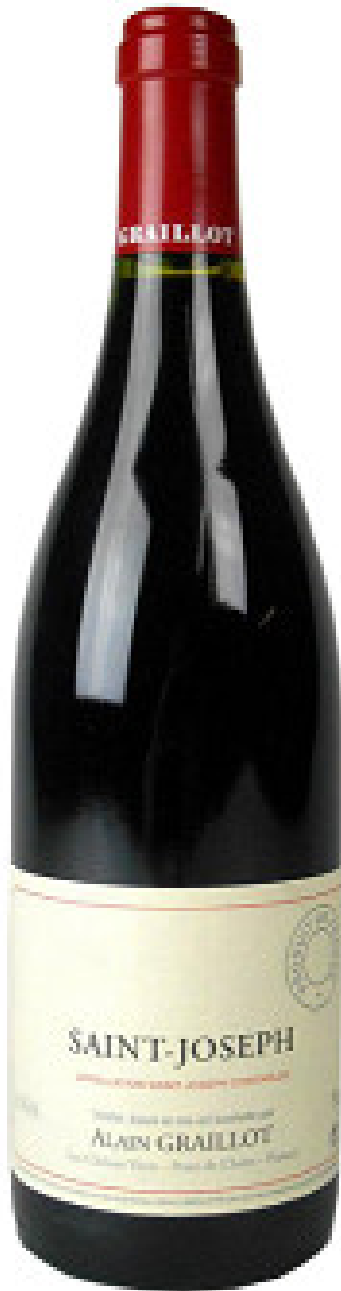


# Domaine Graillet Saint-Joseph red 2023



**Product price:**

**€228.00**

**Product features:**

Area: NORTHERN RHONE

Winemaker: Maxime Graillet (Domaine ALAIN GRAILLOT)

Vintage: 2023

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

Alcool: 12

**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?

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**Product description:**

**PRESENTATION OF DOMAINE GRAILLOT**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

**Domaine Grailot Saint-Joseph red 2023**

**RVF Guide to the Best Wines of France 2026** (Sept. 2025): **93/100**. *The reds are on point.*

**The 2023 vintage according to Maxime and Antoine GRAILLOT :**

*Every vintage teaches us something, can reassure us, but also make us question. 2023 is no exception; With the succession of "extreme" vintages, due to heat, drought, frost, hail, 2023 was extreme in its classicism. The months followed one another almost exactly respecting the averages recorded in recent years, nature being very "conservative", the different phenolic stages unfolded perfectly, the climate being balanced, the wines are irrefutable proof of this. This has reassured us about what is necessary to perfectly express one's terroir.*

*The harvest and vinifications took place in perfect conditions from September 4 to 12 for the reds, yields were generous, and we prioritized finesse and fruit to highlight these beautiful phenolic maturities. We probably also needed to find a bit of softness after the hardness and harshness of 2022. This vintage will always be very accessible, both young and less young, and its balance will allow it to keep its promises over time.*

**Technical sheet written by the domaine :**

**Grape variety:** 100% Syrah

**Terroir:** Alluvium from the Rhône and Isère with sands, very little soil, and a lot of round pebbles

**Harvest:** Manual

**Vinification:** Long macerations (15 to 21 days)

**Aging:** oak barrel aging

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