

# Domaine Aurelien Chatagnier Saint-Joseph "La Sybarite" red 2022 (3 bottles)

Product price:

**€79.50**



**Product features:**

Area: NORTHERN RHONE

Winemaker: Aurélien Chatagnier

Vintage: 2022

Appellation: Saint-Joseph

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified  
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! In 2024, the release date for these powerful 2022s, this cuvée aged in oak barrels is still a bit young. For a short-term tasting, if there are any left, prefer the fresher 2021s, which are perfectly ready to enjoy!

**Product description:**

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

**Domaine Aurélien Chatagnier Saint-Joseph La Sybarite red 2022**

**Text explanation:**

The city of *Sybaris*, a Greek colony located in southern Italy around 700 BC, was extremely rich 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 cuvée of prestige of the domaine, it is now the "normal" cuvée, following the aging of the vines and the creation in 2016 of "Zélée", a selection of the best barrels intended for

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longer aging.

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

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

**Vinification:** Hand 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.