

Domaine Aurelien Chatagnier Saint-Joseph "La Sybarite" red 2023 (3 bottles)

Product price:

€76.50



Product features:

Area: NORTHERN RHONE

Winemaker: Aurélien Chatagnier

Vintage: 2023

Appellation: Saint-Joseph

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: syrah

Alcool: 13

Product short description:

Even though he produces 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-discover if you're not already a regular! **Selected by "Le Monde" in February 2026 as one of the best Saint-Josephs of the Valley!**

Product description:

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+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Aurélien Chatagnier Saint-Joseph La Sybarite red 2023:

Red wines from the northern Rhône Valley: **the selection of "Le Monde"** (Feb 27, 2026): *"The deep purple color and voluptuous nose of the wine anticipate a velvety and gourmet texture in the mouth, rich in flavors of blackberry and blackcurrant. Here is a bottle that will ideally pair with the sanguine and silky flesh of a pigeon. Organic. €25"*

Text Explanation:

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

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

This cuvée was until 2015 the prestige cuvée 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 longer aging.

Technical sheet written by the winemaker Aurélien Chatagnier:

Syrahs at least 30 years old, located in the communes of Ardoix, Charnas, Mallevall, and Limony. They are situated on granitic soils, facing south/southeast.

Vinification: Manual harvesting, total destemming, fermentation with natural yeasts, 1 pumping over per day, then hot maceration (30-32°C) for about 3 weeks. Malolactic fermentation in barrels.

Aging: 1 year in barrels, two-thirds of which are new.