

Domaine Yves Cuilleron Saint-Joseph "Les Pierres Seches" red 2024



Product price:

€126.00

Product features:

Area: NORTHERN RHONE

Winemaker: Yves Cuilleron

Vintage: 2024

Appellation: Saint-Joseph

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Product short description:

A classic Saint-Joseph from a very successful vintage, with great aging potential. Still a bit young upon its release from the domaine in 2024.

Product description:

PRESENTATION OF DOMAINE CUILLERON
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine Yves Cuilleron Saint-Joseph "Les Pierres Sèches" 2024 red wine

Technical sheet written by the domaine :

Origin : a selection of vines expressing the fruit and freshness of the typical terroir of the appellation. The name of the cuvée refers to the walls built of stones, without cement, to support the terraces of the hillside vines.

Terroirs : sandy, shallow granite.

Grape Variety : syrah.

Viticulture : planted at high density (8,000-10,000 vines per hectare). Treatments are limited as much as possible depending on the weather, no insecticides to preserve biodiversity, little fertilizer and only organic. Control of vigor and yields, leaf thinning, green harvesting for better grape ripening. Bud thinning in spring.

Vinification : manual harvesting, parcel-based and traditional vinification. Minimal use of oenological products (indigenous yeasts). In the cellar, sorting, crushing, and partial destemming. Maceration for 3 weeks in open tanks.

Aging : 16 months in barrels. Blending of parcels before bottling.

Olfactory Tasting : crunchy nose on juicy, tangy fruits and the pepper of syrah.

Tasting Notes : seductive palate with rustic tannins balanced by beautiful freshness.

Cellaring : to be enjoyed young on fruity aromas (3 to 4 years) or on evolving aromas (between 7 and 8 years).

Pairing : poultry or tender meat (veal steak with chanterelles and sautéed new potatoes).