

Domaine Yves Cuilleron Saint-Joseph "Cavanos" red 2024



Product price:

€144.00

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:

New name of the former cuvée "l'Amarybelle", a step above the Pierres Sèches, it is a good compromise between high quality and the possibility of enjoying it relatively young. Indeed, one must be even more patient to taste Les Serines, the other "luxury" Saint-Joseph signed Cuilleron.

Product description:

PRESENTATION OF DOMAINE CUILLERON
+ ALL ITS OTHER CUVEES IN STOCK

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Technical Sheet written by the domaine :

Origin : For this cuvée, we have isolated our plots located in Chavanay, this village, the northernmost of the AOP, brings out the freshest expression of Syrah. It is also the only village composed exclusively of muscovite granite, producing elegant and delicate "Saint-Joseph". These plots made up the majority of the blend for the cuvée "Amarybelle".

We therefore remove this cuvée in favor of the cuvée "Cavano", the ancient Gallic name for Chavanay.

Terroirs : muscovite granite.

Grape Variety : syrah.

Viticulture : vines planted predominantly at high density, 8000 / 10000 vines per hectare. Without insecticides, the number of treatments is limited based on the weather, the addition of fertilizers is very low and exclusively organic, respecting the balance of the soils and the plant. Control of vigor and yields, leaf thinning, green harvesting for better grape maturation.

Vinification : the grapes are hand-harvested. In the cellar, sorting, crushing, and partial destemming. Fermentation in open tanks for about 3 weeks with temperature control, regular punching down and pumping over. Malolactic fermentation in barrels, with natural yeasts.

Aging : 16 months in barrels.

Style : Balanced and velvety wine. Nose of intense red and black fruits, sour cherries, and blackcurrants, with delicate notes of noble wood essence making this wine complex yet delicate. The palate has a beautiful balance, the texture is velvety, and the purity of the terroir gives it a lovely elegance. The tannins are fine and spicy.

Cellaring : can be enjoyed young and can age for about ten years.

Pairing : characterful red or white meat, beef, lamb.
Provençal beef stew, Camargue rice.