

Domaine Yves Cuilleron Saint-Joseph "Les Serines" red 2024



Product price:

€222.00

Product features:

Area: NORTHERN RHONE

Winemaker: Yves Cuilleron

Vintage: 2024

Appellation: Saint-Joseph

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Product short description:

The prestigious Grand Saint-Joseph signed by Yves Cuilleron, in a beautiful vintage for aging. An essential cuvée in the region... that has nothing to envy many Côte-Rôtie.

Product description:

PRESENTATION OF DOMAINE CUILLERON
+ ALL ITS OTHER WINES IN STOCK

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Technical Sheet written by the domaine:

Terroirs: granitic, shallow.

Grape Variety: syrah.

Viticulture: vines planted predominantly at high density, 8000 /10000 plants per hectare. No insecticides, the number of treatments is limited based on weather conditions, very low organic fertilizer input, respecting soil and plant balance. Control of vigor and yields, leaf thinning, green harvesting for better grape ripening.

Vinification: 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, using natural yeasts.

Aging: 18 months in barrels.

Style: Intense and elegant wine. Deep nose of well-ripened black fruits, white pepper, a beautiful maturity of the grape with a spicy and wild touch, and some delicate woody notes. The palate is fleshy and dense, drawing its freshness from a note of graphite, giving it great depth. The tannins are a bit firm at the moment but provide breadth to this wine.

Cellaring: wine made for aging, a bit tough in its youth. It is better to wait 4 or 5 years and can age for about fifteen years or more.

Pairing: red meat, pan-seared ribeye with porcini mushrooms, sautéed Ratte potatoes and mushrooms.