

Domaine Aurélien Chatagnier Saint-Joseph "La Sybarite" red 2024



Product price:

€150.00

Product features:

Area: NORTHERN RHONE

Winemaker: Aurélien Chatagnier

Vintage: 2024

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 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! **Selected by "Le Monde" in February 2026 as one of the best Saint-Josephs in the Valley!**

Product description:

PRESENTATION OF DOMAINE CHATAGNIER
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine Aurélien Chatagnier Saint-Joseph La Sybarite red 2024

Red wines from the northern Rhône valley: **the selection of "Le Monde"** (Feb 27, 2026): *"The deep purple hue and voluptuous nose of the wine anticipate a velvety and indulgent texture on the palate, rich in flavors of blackberry and blackcurrant. This is a bottle that will pair ideally with the bloody 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 rich and opulent: harvests of wheat and wine, trade in wool and fabrics.

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 longer aging.

Technical sheet written by winemaker Aurélien Chatagnier:

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

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

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