

copy of Domaine François Grenier Saint Joseph "Grange Bara" red 2023




FRANÇOIS GRENIER

Product price:

€65.03

Product features:

Area: NORTHERN RHONE

Winemaker: François Grenier

Vintage: 2023

Appellation: Saint-Joseph

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Wine Advocate (Parker): 93/100

Cépage dominant: syrah

Product short description:

The best parcel of the domaine produces this special cuvée from old syrahs exposed to full south. Cuvée aged two-thirds in new 400-liter demi-muids. A very nice wine for aging at a great price.

Product description:

PRESENTATION OF DOMAINE F. GRENIER
+ ALL ITS OTHER CUVEES IN STOCK

Domaine François Grenier Saint Joseph "Grange Bara" red 2023

Robert Parker's Wine Advocate (Y. Castaing, mai 2026): 93/100. *Matured two-thirds in new oak, the 2023 Saint-Joseph Grange Bara reveals a complex, deep bouquet of dark berries, spices, cedar, tapenade and oak mingled with floral nuances. Medium- to full-bodied, dense and layered, it's built around a fleshy core of fruit with good depth, framed by velvety tannins and concluding with a long,*

gently oaky finish. DRINK 2027-2039

Technical Sheet written by the domaine:

Coming from a vineyard in full maturity and a naturally rich soil, it is characterized by an unprecedented alliance of freshness and depth. Aged 2/3 in barrels, half of which are new, it effortlessly ranks among the wines favored to accompany fine dining.

- Appellation: Saint-Joseph red
- Grape variety: Syrah
- Topography: 3 plots located on the cadastral lieu-dit "grange Bara"
- Soil type: Stony soil based on weathered granite, schists, and clay-poor soils.
- Exposure: South / Southeast
- Altitude: 270 m
- Age of the Vines: Between 15 and 25 years
- Harvest: Manual in 25kg crates. Manual sorting on a vibrating table at the entrance of the winery, 100% destemmed.

Vinification

- Traditional in thermo-regulated truncated-conical concrete tanks.
 - Maceration with temperature control
 - Pressing followed by blending of free-run and press juices.
 - Hot draining into 400-liter barrels for the portion aged in barrel
 - Malolactic fermentation in barrel followed by racking
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Aging

- 12 months 1/3 in new barrels, 1/3 in 1-wine barrels, 1/3 in concrete tanks
- Minimum filtration at bottling
- Start of commercialization 4 months after bottling.

Aging potential: 5 to 10 years (and more for those who can wait...)