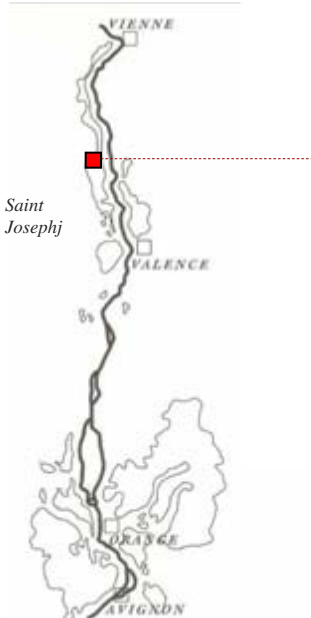


PREFERENCE



Saint-Joseph



Terroir

The Saint-Joseph vineyard is situated on the right boarder of the Rhone river. The vines are implanted on mountainsides of rough granitic slopes. The soils are lightly composed of schistes and gneiss which give the wine a good tannic concentration.

Vinification

The vinification is made at low temperature stirring of the lees in, in order to bring roundness.

Maturing

The maturing is done in metallic tanks and the bottling is early made to keep the primary aromas.

Blending:

This white Saint Joseph blanc is produced from Roussanne for the aromatic complexity and Marsanne for the finesse and the flowery notes.

Tasting notes

Tasting reveals a pale golden wine with a complex nose of white flowers, mint and white peaches. The palate let appear a subtle balance between structure, roundness and freshness.

Its aromatic complexity and its generosity make this white Saint Joseph our Preference.

Bottle 75cl	Case of 6 bottles		Palette Europe					
	Weight Kg	Dim (cm) Lxwxh	Nb of Bottles	Nb of Cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
Burgundy Domain	8.70	25.5x17.2x30.8	630	105	5	21	914	120x80x165