



SAINT JOSEPH – MAISON BOUACHON

« *Roquebrussane* »

2015

In XVIIth century the village was called Saint Joseph; but, during the French Revolution, all the names with a « saint » were recalled. At this time the name of « Roquebrussane » appears for a short time meaning brown stone like the soil there.

Maison Bouachon selects the finest terrains of the Rhône Valley and for more than a century has enjoyed privileged links with the wine producers of this appellation.

Vineyard soil:

In front of l'Hermitage, in an area long about 40 kilometers, Saint Joseph's vineyard is one of the most important on the right hand of Rhône river in the north of the valley. The soil is made with abrupt schist hills (dark stones) with an exceptional sun exposure and low yields.

Grape varieties: There is one variety 100 % "Syrah à petits grains" in the north of the valley, very aromatic and concentrated variety.

Wine making:

The processing consists in selection of parcels: plots with best exposures, low yields. Grapes are harvested by hands and rigorously sorted out. Grapes are vinified by terroir after total de-stemming. Long macerations (3-4 weeks) are done with frequent pumping over and daily control (analysis-tasting).

Maturing:

A part of this wine aging in French oak barrels during 10 to 12 months before the blending. We also keep the wine in bottles during several months in our cellar, at good temperature and no light before selling.

Description

Colour: Garnet red with still young tints.

Smell: Complex, it associates red crunchy fruits lightly lemonade like blackberry, redcurrant, raspberry and subtle notes of liquorice candy.

Mouth: Attack is franc. Sweet spices are largely dominating the beginning with notes of pepper and chocolate. The finish is voluptuous on red fruits.

Ageing: It may be kept from 5 to 8 years or be drunk as a young wine.

Recommended drinking Temperature: Maximum 16 degrees. You should let the wine breath in the decanter one hour before drinking.

