

Étienne Bécheras



Saint Joseph Blanc



At a Glance:

- **Appellation:** AOC Saint Joseph
- **Encépagement:** Marsanne (50%), Roussanne (50%)
- **Average Annual Production:** 1,600 bottles
- **Average Alcohol by Volume:** 14.5%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-south-east facing Garde Poule lieu-dit
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Staked and head trained, vines are planted at 7,000 vines/ha and are 10-15 years old.
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in mid-September

In The Cellar:

- **Fermentation:** Spontaneous, in new, 225-l barriques
- **Pressing:** Vertical basket press
- **Time on Lees:** 12 months, with regular bâtonnage
- **Malolactic Fermentation:** Spontaneous, in barrels following alcoholic fermentation
- **Élevage:** 12 months in new, 225-l barriques
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at bottling, with c. 15 mg/l free sulfur

In The Glass:

Étienne produces roughly 100 cases of this wine a year, made from a ½-hectare parcel located within the village of Arras. Composed of an equal blend of Marsanne and Roussane, the wine is explosively rich, round and dense, with fruit flavors that lean toward ripe apricot and peach with undertones of honey and almond.