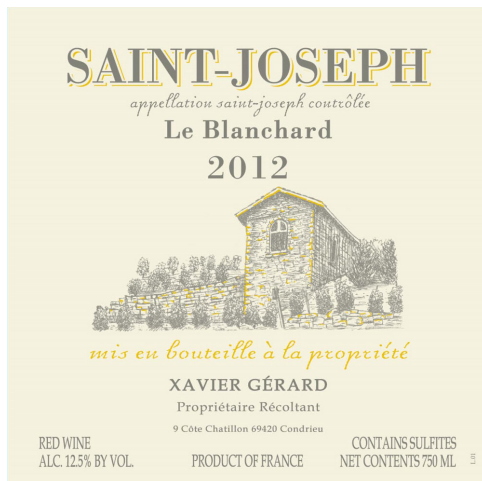


Xavier Gérard



Saint Joseph Rouge Le Blanchard



At a Glance:

- **Appellation:** AOC Saint Joseph
- **Encépagement:** Syrah (100%)
- **Average Annual Production:** 2,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .72 ha of vines the northeast-facing Blanchard lieu-dit near Chavennay
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** Staked and head trained, vines were planted in 1940-1945, 1997-1999, and 2005-2013
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** After partial destemming (50-90%) and a 2-3 day cold soak, wine ferments spontaneously in concrete vats. Cuvaison lasts 14-21 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Racked off lees following fermentation
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 12 months in neutral 228-l barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

In The Glass: