

Étienne Bécheras



Saint Joseph Rouge Le Prieuré d'Arras



At a Glance:

- **Appellation:** AOC Saint Joseph
- **Encépagement:** Syrah (100%)
- **Average Annual Production:** 8,000 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 south-southeast facing sloped parcels near Arras
- **Soil Types and Compositions:** Decomposed granite and schist
- **Vine Age, Training, and Density:** Staked and head trained, vines are planted at 7,000 vines/ha and are 8-65 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:** After total destemming and a 1-3 day cold soak, wine ferments spontaneously in concrete vats. Cuvaision lasts 18-22 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrels following alcoholic fermentation
- **Élevage:** 18 months in 225-l barriques
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at bottling, with c. 15 mg/l free sulfur

In The Glass:

The domaine's Saint Joseph is very balanced and open, with flattering sweet-cherry fruit lifted by a bright mineral backbone. Not especially tannic, this wine is open and ready for consumption.