

Étienne Bécheras



Saint Joseph Rouge La Tour Joviac



At a Glance:

- **Appellation:** AOC Saint Joseph
- **Encépagement:** Syrah (100%)
- **Average Annual Production:** 4,000 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 the steeply-sloped, terraced La Tour and Serlan lieux-dits above the village of Arras
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** Staked and head trained and planted at 8,000 vines/ha, vines average 20 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:** 24 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:

Compared to the Prieuré d'Arras bottling, this cuvée is more broad-shouldered and restrained, with a darker tonality that leans toward black cherry and blackberry. This wine is warm and generous and structured with an undercurrent of minerality and firm tannins to support its weight.