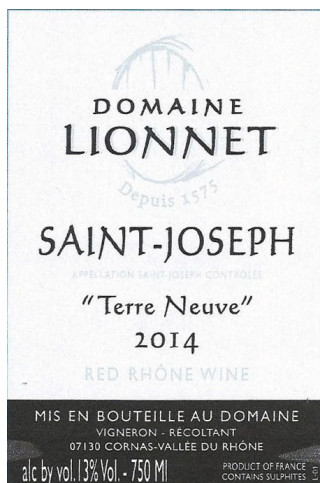


Domaine du Lionnet



Saint Joseph Terre Neuve



At a Glance:

- **Appellation:** AOC Saint Joseph
- **Encépagement:** Syrah (100%)
- **Average Annual Production:** 1,800 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Giraud and Les Côtes lieux-dits, which comprise 6 east-facing terraces near the commune of Châteaubourg
- **Soil Types and Compositions:** Limestone-clay and silt
- **Vine Age, Training, and Density:** Staked and head trained, vines were planted from 2008-2012 at 8,000 vines/ha
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in mid-September

In The Cellar:

- **Fermentation:** Spontaneous, as whole clusters in concrete and stainless-steel tanks. Cuvaison lasts 20+ days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Racked off lees following fermentation
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 18 months in neutral demi muids (50%) and neutral barriques (50%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied after malolactic and at bottling, with c. 20 mg/l free sulfur and c. 65 mg/l total sulfur

In The Glass:

Ludovic and Corinne own just shy of a hectare of Saint-Joseph, in the village of Châteaubourg—the southernmost village in the appellation, just north of Cornas. This is Saint-Joseph with a Cornas sensibility: embracing of its spiciness, firmly structured, and rivetingly mineral-driven.