



2021 Les Ribaudes Saint-Joseph Blanc

Alcohol label %: 13.0



Growing Conditions

Weathered granites (Velay granites) on medium-depth soils. Blend of 7 plots in the commune of Chavanay, northern end of the appellation

Vineyard: Planted between 1979 and 1998, 1.5 ha
Soil: Granite

Winemaking

The 2021 is roughly 60% Marsanne and 40% Roussanne, and mostly aged in tank to preserve as much freshness and fruit as possible. The little bit of wine that was aged in oak will give you a delightful glimmer of opulence. The result is very delicate, round, and elegant, showcasing classic notes of peachy stone fruit.

Grape varieties and plots are harvested separately. Pressing as close as possible to the harvest to preserve the integrity of the aromas. Fermentation in stainless steel vats (indigenous yeasts) then racking of part of the wines into barrels of 1 to 7 wines. Malolactic fermentation (indigenous bacteria). Mass blending approximately one month before bottling.

Aging

Ages for 10 months on lees, 30% in 1 to 5 year-old barrels, 70% in stainless steel

Nose

The aromas of acacia and honeysuckle, supported by hints of almonds and hazelnuts are brought by the Marsanne, which also brings structure and straightness to the wine.

Palate

The delicate notes of hawthorn, green tea or flower honey come from the Roussanne, which brings breadth and depth to the mouth.

Food Pairing

Can be enjoyed young with an aperitif or a spring starter or with a few years of aging on a more elaborate dish.