



## SAINT-JOSEPH BLANC “SAUT DE L’ANGE”

### SAUT DE L’ANGE

Wine from a small plot of Roussane in AOP Saint-Joseph over-looking the cellar. The last vines are just several centimetres from the cliff that overhangs our domain and could well be the launching spot for a ‘Saut d’Ange’ (An Angel’s Ascent).

### THE TERROIR

**History:** Charlemagne particularly appreciated the wines from these slopes, called ‘Vin des Mauves’ (The wines of Mauve) named after the village situated in the heart of the appellation. In the XVII century the Jesuits of Tournon named them Saint Joseph in honour of the Virgin Mary’s husband.

**Geography:** the appellation covers 1160 hectares and is 60 kms long. On the right bank of the Rhône, it begins at Chavanay in the north finishing in Valence in the west. It stretches over 26 communes of which 23 are in the Ardeche and 3 in the Loire. Between 1959 and 1969, the vineyards situated in this part of the Rhône were regrouped under the same appellation of Saint-Joseph.

**Soils:** light, composed of schist and gneiss on a granite base. South/South East exposure.

**Climate:** moderate continental with hot, dry summers and regular rain fall the other seasons.

### THE VINES

**Variety:** 100 % Roussanne.

**Vines:** 10 years.

**Density:** 5500 to 8500 vines/ha.

**Pruning:** Guyot on posts and Cordon on wire.

### THE CELLAR

**Wine making:** cases of whole clusters were poured into the press with the ensuing juice allowed to settle at a low temperature for a period of 12 to 24 hours. The must was then fermented in 500 L barrels, known as ‘demi-muids’, with temperature control.

**Ageing:** 12 months in 500 L barrels. Racking and blending six weeks before bottling.

### THE WINE

**Style:** ‘A delicately exotic Roussanne, with an uncommon vibrancy, finely woven and full of bite’.

(RVF, 2011)