

SAINT-JOSEPH "TILDÉ" RED



TILDÉ

Tildé is a direct reference to my Spanish origins. Shaped like a wave, this accent underlines certain words of my native tongue. In old French, the 'tildé' was an inscription, a mark stamped on an object. The Cuvee Tildé is the signature of my work as a wine-maker.

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 XVIIth 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 Ardèche 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 % Syrah.

Vines: about 40 years old.

Density: 5500 to 8500 vines/ha.

Pruning: cordon de Royat on wires.

THE CELLAR

Wine making: the grapes were partially destemmed and sorted on a vibrating sorting table with a conveyor belt taking the grapes for a 20 day soaking in stainless steel vats and 500 L barrels known as 'demi-muids'.

Ageing: 24 months in traditional and 500 L barrels. Racking and blending 6 weeks before bottling.

THE WINE

Style: "Les vieilles vines lui apportent une rare profondeur. L'attaque est austère mais affiche de l'élégance. The bouche est portée par un minéral saisissant et des tanins de belle qualité. Grande bouteille !"

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