



# PIERRE DE FONTVAL

## AOP Saint-Joseph Red 2018



The Rhone Valley is one of the oldest vineyards of France. The region draws its identity and character from the Rhone River that has sculpted the valley over the millennia. Between the diversity of the terroirs and the richness of the varietals, the Pierre de Fontval range of wines offer a journey into the heart of the emblematic appellations of the Rhone Valley.

Blending tradition and modernity, Pierre de Fontval proposes structured wines that are produced with passion and generosity. Seeking to bring conviviality and sharing, these cuvées will match seamlessly with any dishes they are served with.

We understand the fragile nature of the environment we have inherited and the need for sustainable preservation of our soils. Pierre de Fontval proposes wines that are engaged and produced with sustainability in mind, respectful of the wildlife and flora. This philosophy guides each of our appellations to ensure our vineyards are sustainable, thus perpetuating the quality of the wines.

- **Varietals:** 100% Syrah.
- **Nature of the soils:** granitic hillside vineyards with south-east orientation.
- **Average age of the vines:** 40 years.
- **Winemaking:** the grapes are handpicked at advanced maturity. Complete stemming. Slow fermentation in concrete vats. The long maceration serves to extract the tannins.
- **Maturing:** the wines are matured in French oak casks, including 10% new casks.
- **Residual sugar per litre:** < 2 grams / liter.
- **Tasting notes:** Deep garnet red colour. The nose yields fragrances of cooked and very ripe dark fruits with smoky and mineral touches. Smoky pepper mouthfeel with dense tannins that deliver a pleasant long-lasting finish.
- **Ideal serving temperature:** from 16°C to 18°C.