

M. Chapoutier

M. Chapoutier Saint-Joseph Les Granilites is a mineral-driven Syrah that beautifully expresses the essence of the Saint-Joseph appellation, with finesse, power, and a distinctive graniteinfluenced character.



Saint-Joseph Les Granilites 2022

Northern Rhône, France

Region and Vineyards

The vineyards for **Les Granilites** are located in **Charnas**, **Tournon**, and **Mauves**, the historical heart of the Saint-Joseph appellation. The parcels are planted on **granite-derived soils**, created through geological weathering and wind deposition, which provide excellent drainage and limited fertility, resulting in concentrated fruit.

The vineyards face **southeast**, capturing optimal sunlight, while the **altitude and mistral winds** bring natural cooling and pest regulation, enhancing the freshness and vibrancy of the wine. These conditions slow down ripening, allowing for balanced acidity and aromatic complexity.



The grapes for **Les Granilites** are **hand-harvested** during sunny, dry conditions to ensure optimal quality. Fermentation is initiated with **indigenous yeasts** in **temperature-controlled concrete tanks**, followed by a **4-week maceration** to extract color, tannins, and flavors.

Malolactic fermentation occurs in barrels, with the wine undergoing ageing in **25% French oak barrels** (of which a portion is new) and **75% in concrete tanks**, striking a balance between complexity and the preservation of minerality and freshness.

Tasting Notes

- Color: Garnet red with vibrant purple highlights.
- Aroma: Intense notes of wild dark berries such as blackcurrant and blackberry, complemented by graphite and a touch of elegant oak.
- **Palate**: A smooth, balanced entry with fine, tightly woven tannins. The wine's granite-driven minerality provides a taut structure, leading to a persistent, elegant finish featuring lovely dark berry nuances.



Alcohol :13,00 %

Composition: 100% Syrah







Saint-Joseph Les Granilites 2022

Did you know?

The name of the Saint-Joseph appellation is a tribute to **Joseph**, the husband of the Virgin Mary, a name bestowed by Jesuits in honor of their religious traditions. The unique granite soils, or "granilites," give this wine its distinctive mineral character and tension.

Wine Pairing Ideas

- **Roast Duck with Blackcurrant Sauce**: The wine's dark fruit and acidity pair beautifully with the richness of duck.
- **Grilled Lamb Chops with Herbes de Provence**: The earthy herbs and juicy lamb complement the wine's structure and minerality.
- **Wild Mushroom Risotto**: The wine's graphite and berry notes harmonize with the earthy umami of mushrooms.
- **Aged Comté or Tomme de Savoie**: The nutty, savory flavors of these cheeses balance the wine's elegance and depth.



Robert Parker (RP): 90 Points (2021)

Chapoutier's 2021 Saint-Joseph Les Granilites exhibits some crushed stone and raspberry notes but also a decent amount of cedary pencil shavings. Only medium-bodied and not that charming on the palate, there are plentiful tannins and a touch of hardness on the finish, despite the bulk of the tannins seeming quite silky. There's the sensation of slightly over-steeped tea.



Jeb Dunnuck (JD): 93 Points (2020)

Leading off the Saint Josephs, the 2020 Saint Joseph Les Granilites is brilliant and even has some upside. Black cherries, cassis, violets, and peppery, gamey nuances give way to a medium to full-bodied, balanced 2020 that's going to benefit from 2-3 years of bottle age and drink fabulously well through 2035. It shows the richer, concentrated style of the vintage yet stays fresh and lively. This cuvée was all destemmed and was brought up in equal parts concrete tanks and used demi-muids. It might be the finest vintage I've tasted.Rating: 93+



