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From granite-based terraces in southern Saint-Joseph, this wine combines heritage and precision, balancing freshness and volume with a lingering, textured mouthfeel.



Saint-Joseph Les Granilites Blanc 2022

Northern Rhône, France

Region and Vineyards

Saint-Joseph is one of the most historic appellations of the northern Rhône, stretching over steep granite slopes overlooking the river between Chavanay in the north and Mauves in the south. The **granite soils**, in varying degrees of decomposition, combined with silty terraces, are perfectly suited to Marsanne, endowing it with floral delicacy and mineral tension.

Les Granilites parcels are located primarily in the southern part of the appellation, near the villages of **Mauves, Tournon and Saint-Désirat**. These steep hillside vineyards require meticulous manual care and reflect the Rhône's dual climatic influence: continental freshness tempered by Mediterranean warmth. This interplay ensures grapes reach **optimal ripeness with balanced acidity**, giving wines of both structure and finesse.

Winemaking

This vintage is made from **100% Marsanne**. Grapes were harvested whole at peak maturity, then pressed as entire bunches. A **light settling** was carried out, and fermentation occurred with indigenous yeasts. About **80% of the wine was fermented in demi-muids and large oak casks (10% new), with the remaining 20% in stainless steel vats**.

The wine was then aged **on full lees for 10 months**, bringing texture, complexity, and a rounded palate while preserving freshness. Oak was used judiciously, adding polish and discreet aromatic layering without overwhelming the grape's natural expression.

Tasting Notes

- **Color:** Intense yellow with bright green highlights.
- **Aroma:** Fresh and delicate, with notes of white flowers, peach, and pear, underpinned by subtle, smooth oak.
- **Palate:** Fresh and well-balanced entry, developing generous volume with dessert-like flavours, supported by mineral tautness and a long, persistent finish.



Alcohol :13,50 %

Composition: 100% Marsanne



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Did you know?

"Les Granilites" takes its name from the **granite-rich soils** of southern Saint-Joseph, a geological signature that defines both the structure and the minerality of the wine. Marsanne thrives here, producing wines that can evolve gracefully for over a decade.

Wine Pairing Ideas

- **Pike-perch fillet with crayfish emulsion:** The wine's minerality and freshness balance the richness of the dish.
- **Roast chicken with morels:** The creamy, earthy flavours harmonize with Marsanne's texture and floral notes.
- **Lobster with butter sauce:** The wine's volume and oak nuances match the luxurious richness of lobster.
- **Aged Beaufort cheese:** Its nutty, savoury profile resonates with the wine's depth and long finish.



Robert Parker (RP) : 91 Points (2021)

A blend of two parcels of vines—a vineyard in Mauves and the lower portion of lieu-dit Saint Joseph—the 2021 Saint-Joseph Blanc Les Granilites displays aromas of pencil shavings, quince and lime. It's medium-bodied, showing more fat than the Deschamps bottling, but still not a big, rich wine; it is plump and succulent, with a long, citrusy finish.



Robert Parker (RP) : 92 Points (2019)

Sourced from the largely granitic soils around Tournon and Mauves, the 2019 Saint-Joseph Blanc Les Granilites is a strong effort, showing remarkably intense flamed citrus zest and even marmalade-like scents on the nose. In the mouth, this full-bodied wine is round and generous, almost honeyed, yet finishes long and zesty, with attractively mouthwatering, briny echoes on the finish.

