This 23-hectare family estate is managed by the Durand brothers, Eric and Joël. The production revolves around 3 appellations within the Northern Rhöne Valley: Saint-Joseph 8.5 ha, 9.5 ha in red and Saint-Péray 1.8 ha.

The various grape varieties are planted on the steep granite slopes of the right bank of the Rhône as well as on some limestone foothills. The estate is run under sustainable agriculture, and the search for the best balance of the vine within its envirenment allows for the perfect expression of the different terroirs of the estate. The various manual cultural practices, along with the pursuit of optimal grape maturity, enable the production of exceptional wines.





57-61°F

14-16°C







100% Syrah

10-15 years

35 years old Sustainable

40 hl/ha 2000 bottles

TERROIR





VINEYARD : 0.4 hectare

TERROIR : Plots selection

SOIL : Granite

WINEMAKING

HARVEST : Manual harvest in grape boxes.

VINIFICATION : Fermentation starts after destemming at 70% and cold maceration for 12 hours. The cap is punched every day by hand between 21 to 28 days.

MATURATION: 18 months in barrels. 30% new oak.

TASTING NOTES

Black with youthful purple reflections



Black fruits, truffle, liquorice, grilled bacon, sap and zan

Slightly chalky tannins with a beautiful backbone of refreshing acidity



Leg of Lamb Coq au vin Pigeon of pastilla



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Confidence



RHOZE