

DOMAINE DURAND

SAINT JOSEPH
Les Coteaux

This 23-hectare family estate is managed by the Durand brothers, Eric and Joël. The production revolves around 3 appellations within the Northern Rhône 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 environment 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.



100% Syrah

57-61°F
14-16°C

6-10 years



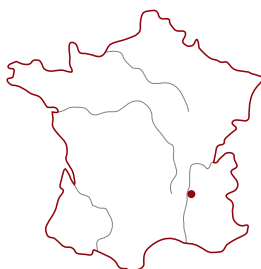
30 years old



Sustainable

40 hl/ha
34000 bottles

TERROIR

**VINEYARD** : 6.5 hectares**TERROIR** : South of Saint Joseph appellation.
South South-East exposure**SOIL** : Granite

WINEMAKING

HARVEST : Manual harvest in grape boxes.**VINIFICATION** : Fermentation starts after 100% destemming and a cold maceration for 12 hours. The cap is punched every day by hand during 20 days.**MATURATION** : 12 months in casks of 228, 400 and 600 liters. 15% new oak.

TASTING NOTES



Deep red colour



Candied black fruits, liquorice and mineral touch



Roundness and freshness with blackberry flavours and discreet woodiness. Spicy finish.

FOOD PAIRING

Black pudding with apples

Indian beef

Lamb curry with cumin