

DOMAINE DURAND

SAINT-JOSEPH
White

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.



60% Marsanne
40% Rousanne



50-53°F
10-12°C



3-4 years



15 years old



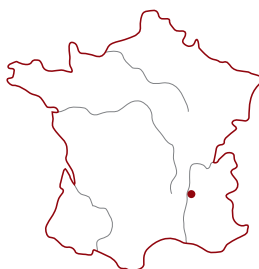
Sustainable



45 hl/ha
5500 bottles



TERROIR



VINEYARD : 1 hectare

TERROIR : Limestone, clay and limestone cliff scree

WINEMAKING

HARVEST : Manual harvest in grape boxes.

VINIFICATION : Pressing whole grapes. Then the must is cooled to facilitate a natural clarification. Vinification at a low temperature.

MATURATION : 6 months, 70% in stainless steel vats and 30% in barrels.

TASTING NOTES



Gold colour with green reflections



Ripe citrus fruits, exotic fruits, white flowers with a hint of aromatic herbs



Rich and pleasant salivating tension

FOOD PAIRING

Foie gras

Grilled salmon

Roast chicken with herbs