



Pierre Amadieu

SAINT-JOSEPH

LES CAPELETS



TERROIR On very steep slopes of granite and gneiss, Saint Joseph Appellation is the ideal terroir for the Syrah.

VINIFICATION The manual harvest starts after a tasting of the grapes has revealed their perfect ripeness. A controlled-temperature fermentation in stainless steel tanks reveals the mouth-filling, fruity notes typical of the Syrah grape. A 12 months ageing, including 70% in foudres and 30% in barrels, enhances the balance between colour, structure and aromas by adding roundness and silkiness.

TASTING NOTES On the nose, aromas of blackcurrant and raspberry are nuanced with leather and liquorice notes as the wine ages. On the palate there are subtle flavours of red fruit and violet, developing powerful animal and mineral notes with a hint of cocoa and liquorice: a harmonious blend of elegance, intense aromas and silky tannins.

The perfect match, while young, with filet steak, or in a few years' time with roasted pheasant or dark chocolate truffles. Drink at room temperature (17°C).



TECHNICAL NOTES

Varieties : 100 % Syrah.

Production : 20 000 bottles.

Alcohol : 13% vol.

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