

# RED SAINT-JOSEPH



Les Challeys



DELAS

*Grands Vins de la Vallée du Rhône*

## WINE NAME

LES CHALLEYS

## APPELLATION

RED SAINT-JOSEPH

**VINEYARDS :** the vineyard stretches from Chavanay in the north, to Guilherand in the south, over about fifty kilometers along the right bank of the Rhône: it covers 23 "communes" in the Ardèche region, and 3 in the Loire.

**SOILS :** the soils consist of light schist and gneiss over a granite bedrock.

**CLIMATE :** the climate is moderately continental, with hot and dry summers, and normal rainfall the rest of the year.

**EXPOSURE :** south and south-east

**HISTORY :** this wine was reputed in the 16th century for its delicacy, and was poured at the table of the kings of France. It was the Jesuits (a monk community) of Tournon who gave the area its current name, in the 17th century. Between 1956 and 1969, all the vineyards from this area which were used to be named Côtes du Rhône have been regrouped and established under the appellation Saint-Joseph.

**SURFACE AREA UNDER PRODUCTION :** 1,095 hectares (2 705 acres), for an annual crop of 40,000 hectolitres (444,444 cases). Authorized maximum yield is 40 hectolitres/hectare (2.3 US tons/acre).

## CHARACTERISTICS

This cuvée is a blend of various grapes from the Saint-Joseph area between Mauves and Chavanay. Average production: 65,000 bottles (75 cl.) per year. Grape variety : 100% Syrah.

## WINE MAKING

The grapes are picked by hand, at optimum ripeness. They are then entirely destemmed. Fermentation takes place at controlled temperatures of 28°C to 32°C (82 to 90 F) in open concrete tanks. After devatting and pressing, malolactic fermentation is carried out in tanks.

## MATURING

Part of the wine is aged in barrels, which brings a touch of oak to the final blend. The rest stays in tanks to preserve the full fruit aromas. These wines are racked regularly to help them to stabilise naturally. "Les Challeys" is then bottled, after blending of the different Cuvée "batches".

## TASTING NOTES

A ruby red colour. A seductively fruity nose (raspberries, strawberries and blackcurrants), with a delicate hint of wood. On the palate this wine has good volume, and shows grippy tannins that are the true reflection of its genuine terroir.

## FOOD AND WINE PAIRING

Marinated or grilled beef, stews, mixed grills, game, any kind of cheese.



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