

**Yves Cuilleron**

# Saint-Joseph Rouge, Les Pierres Sèches 2022



RED STILL WINE



FRANCE



RHÔNE



SUITABLE  
FOR VEGANS

## TASTING NOTE

The name refers to the drystone walls in this part of the Rhône and this lean, restrained Syrah has a certain drystone quality, except that, like the walls, it has soaked up all that sunshine, so although they are subtle, flavours of blueberry, violet and pepper come up through the cracks.

## VINIFICATION

The grapes are harvested manually. The sorting, crushing and partial destalking was carried out in the cellars. fermentation in open tanks for about 3 weeks at temperature controlled. Malolactic fermentation in barrels, with natural yeasts. Ageing: 18 months in barrels.

## FOOD MATCHING

Peppered beef with mushrooms and glazed onions or a simple filet mignon with green peppercorn cream sauce. Even less spicy dishes such as roast leg of lamb with mustard and red wine sauce. Otherwise the traditional pairing would be venison or game.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Syrah (100%)
CLOSURE	Natural Cork
SKU CODE	28826122
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	28826122