

# SAINT JOSEPH BLANC

## CAVE DE SAINT DÉsirAT

### Style

Dry, white Rhône.

### Region

Northern Rhône.

### Producer

La Cave de Saint Désirat.

### Appellation

Saint Joseph.

### Cépage

Predominately Marsanne (circa 90%) with some Roussanne.

### Tasting Note

Ripe, rounded white orchard fruit flavours are complemented by appealing peach and apricot aromas and a well balanced, dry finish.

### Serve

Lightly chilled as an aperitif or with simply grilled white fish.

### Cellarage

Drinks well young but can be aged in the medium term (up to 5 years).

### Vinification

Hand-harvested grapes undergo an 8-12 hour macération pelliculaire (to aid aromatic extraction) prior to pressing and vinification in large thermo-regulated stainless steel vats. The malolactic fermentation is usually permitted and after fining and filtering the finished wine is bottled about 8 months after the harvest.

### History

Founded in 1960 by Georges Chaléat, and presided over by his son Jean-Luc since 1979, this dynamic Cave-Copérative is located in the middle of the fruit-bearing flatland between Serrières and Sarras. 150 co-opérateurs farm 230 hectares of Saint Joseph vines and 3 hectares of Condrieu. The Cave de Saint Désirat is known for its modern production methods and rigorous quality control and has a hard-earned reputation for producing well-made, fruit accentuated wines that represent good value for money.

