



VERTU VIN

Label: Jeannine Boutin

Appellation: AOC Saint Joseph

Name: Parcelle de Jean

Vintage: 2006

Varietals: Old Syrah (98%), Roussane (2 %)

Colour: Red

Volume by Alcohol: 13.5 % vol.

Soil: Predominantly granitic soils with patches of Schist and Limestone. The dry stone walled terraces were built by had to minimize erosion. Our 1.85 Ha vineyard has a South - South East exposure.

Vinification: Vinified at the estate, our wines come from grapes manually harvested, de-stemmed and put into tanks with light sulphur doses. Fermentations skin contact (3 to 5 weeks) at a temperature of 22 / 23°C with soft extractions and a regular work of the lees. After a pneumatic pressure, blending of free run wine and press wine. Maturing 14 months, for a small part in 500L oak barrels and the other part is traditionally matured in a vat

Tasting notes: Juicy with lots of black cherry and sweet spice notes backed by solid medium weight grip. This St Joseph has a really appealing savoury quality to the fruit together with some meaty character. Plenty of richness together with good acidity. A hint of oak on the finish.

Food pairing: A good accompaniment to game, casserole dishes and cheese.

Serving Temperature: To be served at room temperature.

Bottle Life: To be enjoyed now or can be kept up to 2026.

