

LIEUX-DITS AOP SAINT-JOSEPH LE BIEZ



Surface: 0,5 ha

Soils: granites

Localisation de la parcelle : Saint-Pierre-de-Bœuf, locality named

Le Biez

Climate: continental prevailing with hot and dry

summers

Exposition: south / south-est
Pruning: "cordon de Royat"

Density: 10 000 vine stocks/hectare

Average age of the vines: 15 years

Yeld: 40 hl/ha

Grape varieties: Syrah

Harvest: hand-picked

Winemaking & Winegrowing: full grapes. <u>Traditional</u> winemaking from 2

to 3 weeks. <u>Fermentation</u> with indigenous yeasts. <u>Winegrowing:</u> 16 months, in French oak casks. Tangential filtration

before bottling.

Annual production: 3500 bottles

Style: expressive, intense, fruity and peppery

Serving temperature: 16-17°C

Food pairing: cushion of deer, leg of lamb in pastry

Ageing: 10-12 years

Certification:





Le Biez: Single vineyard in the north of the appellation where the Syrah grow with character.

A PLACE, A WINE, A HALLMARK

A named locality corresponds to a strictly demarcated and identified area. Its history, its geological features and specific weather conditions make it a unique place. Each wine from a named locality possesses unique, distinctive characteristics.





