



Saint-Joseph *‘La Dame Brune’*

Specification sheet

The mature, 45 year old vines used to produce “La Dame Brune” are planted on granite hillsides in the Saint Joseph appellation. Their maturity gives the wine an exemplary level of minerality. In its youth it has smoothness and a remarkable structure. However it is a wine well suited to aging for several years.

“La Dame Brune” ‘The Dark Lady’ takes her name in reference to our estates owner and wine maker, Christine Vernay who created her upon her arrival at the helm of the estate.

APPELLATION	Saint-Joseph
GRAPE VARIETIES	100 % SYRAH
VINEYARDS	South facing granite terraces in the parish of Chavannay. The vineyards are situated on steep hillsides rendering the use of machines for their maintenance impossible. They are thus maintained manually without the use of weedkillers, and with all phytosanitary treatments made using organic products.
AVERAGE AGE OF VINES	50 years old.
PLANTATION DENSITY	7,000 vines/hectare
CROP YIELD	35 Hl/Ha
ANNUAL PRODUCTION	1,500 bottles.
PRUNING STYLE	Cordon de Royat
ROOT STOCK	3309
HARVEST	Manually harvested at maturity, the grapes are then loaded & transported to the cellar in cases.
VINIFICATION	The grapes are partially de-stemmed and then placed into open barrels for fermentation of

	between 2 to 3 weeks.
<i>MATURING</i>	In oak (30% new) barrels for 18 months.
<i>AGEING</i>	Best drunk between 3 and 15 years.