

# SAINT-JOSEPH WHITE

## *Les Carats*

As white « Saint-Joseph » are prized and rare, this wine deserved a special name. The word “carat” is taken from both the analysis of metals and gemstones and from the vernacular of Rhône boatmen. In the latter case it refers to the profits from transport that goes to the partners.

### Vintage: 2020

**Grape variety : 100% Roussanne**

#### Viticultural Data

**Average age of the vines :** 10 years

**Type of Soil:** Middle of Saint-Joseph, Soil of soft schist and gneiss on granitic slopes. South facing exposure.

**Altitude :** 310m

**Climate :** Océanic and continental

**Density of plantation :** 6000 vines/ha

**Yield :** 40Hl/ha (5000kg/ha)

**Cultivation techniques :** Sustainable growing methods vines with high trellising, operations of de-budding, thinning out the leaves, green harvest to obtain the best maturity and rationalised phytosanitary protection. Regularly ploughing.

#### **Harvest**

Hand picking harvest

It took place during the first fortnight of September

#### **Vinification**

Gently pressing, racking of the must

Alcoholic fermentation : 20% in barrels - 80% in vat at 16°C for 3 to 4 weeks

Regular stirring of the lees

Matured on lees for 9 months in barrel of 4 years old, Vosges oak barrel low toast and in vat

#### **Presentation**

Bottle : Burgundy

Cork : Natural 44\*24

Cap : thick aluminium

Box : C/12 bottles 750ml

#### **Tasting notes**

Limpid and glossy yellow green

Bouquet of white flowers, acacia honey and buttered almond with hints of apricots

Rich and generous, with long lasting aromatic persistence with plenty of finesse

Round and mellow on the palate, a richly textured wine

Can be enjoyed young, will also improve with age

Best enjoyed chilled : 10°C

It is marvellous for an aperitif or throughout a meal. Ideal with grilled fish(grilled sea bass), grilled lobster, smoked salmon, mild goat cheese



#### WINE ANALYSIS

**Alcohol:** : 13.50%

**Residual sugars :** <2g/liter

**pH :** 3.48

**Total Acidity :** 3.84g/liter



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