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ROLAND GRANGIER SAINT-JOSEPH CÔTE GRANITS

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SKU: FRGRSJR

Categories: Red Wines, Syrah / Shiraz, Rhône Valley, France, Dry, £20 - £49.99 Wines, Muswell Hill Store

The estate consists of 8 hectares of vines across the appellations of St Joseph and Condrieu with sloping vineyards planted on the classic granite soil of the region, which gives the wines such character. The vineyards are managed sustainably, and a new winery containing state-of-the-art equipment was built in 2012. The wines strike the perfect balance between tradition and modernity, showcasing classic expressions of the local varieties and terroirs.

Grass is left between one row of vines, whilst the other is worked using different tractor attachments, which decompacts, allowing good aeration of the soil, maintaining microbial life while obtaining a sufficient level of organic matter. No pesticides are used. In order to control the yields, the vines are disbudded just after bud break occurs. De-leafing of the vines takes place in summer to ensure good aeration and optimise the sun exposure. Green harvesting is carried out to control the yields and to obtain grapes rich in sugars, tannins and polyphenols. The grapes are harvested manually, from mid-September to early October.

Grapes are picked and sorted manually in the vineyard and also in the winery. Alcoholic fermentation occurs for 3 weeks in a temperature-controlled vat for 15 days with daily pump overs and punchdowns. The wine is aged for 18 months in French barrels.

