









**COLLECTION**

**Terre d'Élise**

Saint-Joseph Red

**2021**

**VINS RARES**

-  Syrah
-  12 months
-  6 years
-  15-17°C
-  75 cl
-  Roasted meats, game, barbecue

**ITS ORIGIN**

The roots of the Defrance family, historical cornerstone of this group of winegrowers, are found in the Ardèche region, on steep slopes that lie upon a deep soil of eroded gneiss along with sedimentary deposit known as loess. For Clairmont, it was such an evident choice to welcome among its range of wines this right bank appellation which has such an exceptional micro-climate open to the South and protected from Northerly and Westerly winds.

**WINEMAKING**

The grapes are systematically de-stemmed. For a gentle extraction of tannins and colour, the maceration phase stretches out 21 days, with several daily sessions of pumping-over or punching-the-cap. Maturation in French oak barrels lasts for 12 months.

**ITS CHARACTER**

Presenting a deep and vivid purple hue, this rich wine expresses an intense stewed black fruits and hint of pepper aromas. The palate first shows a fresh and gourmand wine with red fruits notes and a lovely acidity. The wine has such great and soft tannins with a long finish.

**FOOD PAIRING**

This is an ideal wine for festive moments. It can be poured for aperitif or be paired with BBQ, red meats or even with white meats.