

Domaine Rochevine



Saint-Joseph

Northern Rhône, France

GRAPE VARIETIES

100% Syrah

PRODUCTION

The vines for Domaine Rochevine are planted on steep granite terraces perched upon the western bank of the northern stretch of the Rhône River. As opposed to the hot dry climate that persists in the valley, the area around Saint-Joseph is markedly cool, due to a combination of elevation, strong winds, and the tempering effect of the river. This makes Saint-Joseph perfect for growing world-class Syrah. Various soil types cover the AOP, but the abundance of granite in this area provides reflective warmth, encouraging riper grapes, which produces more concentrated wines. The precarious slopes and terraces in the area necessitate hand harvesting. Grapes are fully destemmed prior to 20 days maceration in steel tanks. After fermentation, part of the wine is aged in oak to smooth out the tannins and add a touch of toastiness that compliments the meaty notes in this Syrah. The rest of the wine is matured in stainless steel to maintain the deep fruit profile. After one year the wine is blended and bottled.

WINERY

Domaine Rochevine Saint-Joseph is produced by Jean-Marc Darbon, head winemaker at JM Aujoux. Located halfway between the Roche de Solutr  (the birthplace of Pouilly-Fuiss ) and Mont Brouilly, in the heart of the village of Fleurie, JM Aujoux has been a family-owned wine merchant, grower, and harvester since 1938.

TASTING NOTE

Dark garnet in color with a gorgeous nose dominated by red berries and delicate oak aromas. The earthy palate is highlighted by hints of cracked pepper with a backbone of minerality, giving rise to a robust, yet elegant wine.

FOOD PAIRING

This Saint-Joseph pairs nicely with grilled and roasted meats and is perfect with mature cheeses, like Raclette and aged Gouda. This wine will express all its splendor after several years in the cellar.



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