

**LOCATION:**

France > Northern Rhone Valley >
Saint Joseph

VARIETY:

100% Syrah

WINEMAKER:

Louis Cheze

**SCIENCE**

ABV: 12.61%

SUGARS: 2.4 g/L

TOTAL SO₂: 90 ppm

TOTAL ACIDITY: 3.36 g/L

“Ro-Rée” Saint-Joseph Rouge

EXPERIENCE

NAME: Ro-Rée is a reference to “old oak” trees in the local Ardéchois dialect. It is the name of the original parcel which they started producing in 1980.

CHARACTER: Not a typical Syrah from other parts of the world, more elegant, with both red and dark fruits; blackberry, raspberry, and blueberry, followed by violet, nutmeg, forest floor, tobacco leaf, and pepper. A straightforward pallet followed by a beautiful texture with ripe fruits and a good length to the finish.

ENJOY WITH: Great with lamb, beef, and game, especially in rich sauces. Smoked and braised meats, stews, hearty winter dishes, and aged cheeses are all great with this food friendly grape.

BEST RESULTS: Serve at 58-62° F, decant when young, 20-40 minutes, and serve in an open glass for Syrah or Burgundy. Great with several years in the cellar, depending on vintage, 4-8 years.

EXPRESSION

FERMENTATION & EXTRACTION: Grapes are hand-picked in small crates and sent to the sorting table. After destemming they are sorted a second time on a vibrating table and gravity-fed into tanks. Native yeast fermentation and Malolactic happen in temperature-controlled steel tanks to protect the wine from Brettanomyces.

ELEVAGE: The Cheze winery uses a specific selection of 10 different coopers to help develop balance and complexity while the wine ages. Aged in 2-year-old barrels for 12 months followed by a racking to steel tank for 2 months before bottling to allow for a natural filtration.

FINING & FILTERING: Bottled with minimum fining and filtering.

SULFUR: 90 ppm in total, added at crush and at bottling. After Malolactic and during aging, only when necessary, on rare occasions.

SOURCE

FARMING: For more than 25 years, the estate has practiced meticulous integrated vineyard management with organic practices; no chemicals, manual weeding, dry-farming and organic fertilizers from sheep and chickens, to help maintain a sustainable ecosystem.

LAND: Located in Limony in the northern part of the Saint Joseph appellation, with granite and windblown loess soils. In Limony there are three major hills, the Ro-Rée is sourced from the most southern hill of the village, close to the river with more notable wind influence.

VINE: The majority of the grapes are harvested from a single vineyard of 5 hectares at the top of the hill, 800-850 feet in elevation, with Guyot trained vines over 25 years in age. Very low yields from high-density plantings add great concentration.

HARVEST & PRODUCTION: Hand harvested; 5,000 cases produced.

