



SAINT-JOSEPH ROUGE 'GRAND ANGLE'

Rhône Valley, France
Thomas Farge



www.vigneron-guy-farge-rhone.com

Method & Production

Made from a selection of old Syrah vines ranging from 40 to 70 years old. Partial oak aging in 400L barrels for 12 months completed by 2 months in tank.

Tasting Notes

This Saint Joseph is offering bright aromas of dark fruits, black olive tapenade, balsam, and a touch of leather. The palate is supple and well balanced, offering a long finish of dark fruits laced with licorice and minerals.

Food Matching

Grilled red meat, particularly cooked over an open fire.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|----------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| TF0120 | Saint-Joseph Rouge 'Grand Angle' | Syrah | 2020 | 14.0% | Cork | 6X0.75lt | No | No | Yes | No |