



SAINT-JOSEPH BLANC 'GRAND ANGLE'

Rhône Valley, France
Thomas Farge



www.vigneron-guy-farge-rhone.com

Method & Production

Made from a selection of Old Marsanne (70%) complemented with Roussanne (30%). 50% of the blend is aged on the lees in 400L barrels for 10 months and the other 50% in stainless steel.

Tasting Notes

It offers a vibrant nose combining white flowers, citrus, and minerals. The palate is driven by vibrant acidity. White fruits, matcha tea, and crushed rocks.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------|----------------------------------|---------------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| TF0219 | Saint-Joseph Blanc 'Grand Angle' | Marsanne: 70% Roussanne: 30% | 2019 | 14.0% | Cork | 6X0.75lt | No | No | Yes | No |