



CLOS CACHET
the finest French wines

DOMAINE BERNARD GRIPA

St Joseph White

2021

01

Provenance:

Mauves, Rhône Valley

02

Grape Variety:

70% Marsanne
30% Roussanne

03

Pairing:

Fish, white meat cooked with
butter, or a cream sauce

04

Serving:

Temperature: 10°C



Vineyard Cultivation:

Domaine Gripa is producing as much white wine as it is red. This is unusual in a region where white wine production is scarce; in Saint Joseph, white production represents a mere 9% of the appellation's total. The vineyards are planted on granite soil specific to Saint Joseph. The vineyards in Saint Joseph – like most in the northern Rhône Valley – are planted on terraces. It means there is no use of machines, with all work done by hand.



Vinification:

The harvest is collected in cases and brought to the winery to be pressed directly and put into stainless steel vats for a cold maceration before fermentation. The vinification is traditional and the wines undergo their maturation in 228 and 600 litre French oak barrels for eight to nine months. The goal is to keep the terroir style rather than overpowering the wines in oak flavours.



Tasting Notes:

An expressive nose of flowers, beeswax, almonds, milk caramel and anise. It's medium-bodied with bright acidity. Great volume and poise on the palate with an array of juicy fruit coating the mouth, and a vibrant, zesty finish. Drink or hold. 93 points, James Suckling.



Soil Type:

Granite



Method:

Sustainable

Clos Cachet

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Trade Portal

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