

DOMAINE BERNARD GRIPA St Joseph White 'Berceau' 2021

Provenance:

Mauves, Rhône Valley

Grape Variety:

100% Marsanne

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Crayfish, veal, chicken or white

Serving:

white Temperature: 10°C





fish

Vineyard Cultivation:

Domaine Bernard Gripa has named their top Saint Joseph cuvée "Berceau". It is a selection of their oldest vines from the appellation. There is only one hectare of vines that produce this label. Exclusively planted on terraces, these challenging vineyards can only be maintained by hand. The granite soils of Saint Joseph provide great freshness to the wines, despite their low acidity. The vineyards in Saint Joseph – like most in the northern Rhône Valley – are planted on terraces.



Vinification:

The vinification is traditional and the wines undergo their maturation in 228 litre French oak barrels.







Tasting Notes:

While the regular cuvée displays honeyed ripeness, Gripa's 2019 Saint Joseph Blanc Le Berceau - old-vine Marsanne from the lieu-dit Saint-Joseph in Tournon - features scents of crushed stone, pencil shavings and citrusy fruit. Entirely barrel fermented and aged, it's medium to full-bodied, concentrated and shows ample length and freshness on the finish. I've been deliberately conservative with my aging estimate but wouldn't be surprised to see this drink well for a decade or more. It's certainly among the top white wines from the appellation. 93 points, Joe Czerwinzki, Wine Advocate. 2019 review.



Soil Type: Granite



Method:

Sustainable



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