

Francois Villard St Joseph Poivre et Sol

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Saint-Joseph

CEPAGE: 100% Syrah

WINEMAKING: 80% whole clusters in open-top wood and stainless steel tanks

AGING: 15 months in 2-to-4-year-old barrels

THE STORY

Trained as a cook, François Villard fell in love with wine at the age of 20. After studying to become sommelier at Tain l'Hermitage, he decided to become a winegrower. He enrolled in Davayé with a mission to obtain the Professional Agricultural Certificate, viticulture and oenology option. At the same time, he acquired his first fallow land in the commune of St Michel in the Condrieu Appellation. The first vine was planted in the spring of 1989, as soon as its patent was obtained. The first Condrieu was produced in 1991 and the first 400 bottles were put on the market in autumn 1992.

THE ADJECTIVES

OVERALL: Abundant and savory

AROMAS / FLAVORS: Tart red fruits, bramble, blood orange & black peppercorn

MOUTHFEEL: Juicy with a bit of a grippy edge

THE SELLING POINTS

AWARDS: 92pts Jeb Dunnock, 91pts John Gilman

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: Sausage rougaille, black pudding, tournedos

