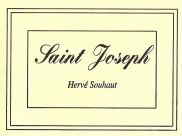


# Romaneaux-Destezet



St Joseph

St Joseph

Red

**RHÔNE**

Hervé Souhaut created Domaine Romaneaux-Destezet in 1993. Hervé works 5 hectares of old & ancient vines—between 50 to 100 years-old—located on the right bank of the Rhône Valley just opposite the storied hills of Hermitage. This region is widely recognized as being one of the finest areas for wine production on the planet; thanks in part to its elevation, ancient vineyard sites & the southeastern & southern exposures.

<http://romaneaux.destezet.free.fr/presentation-e.htm>

Practicing Organic

**Pruning Method:** Gobelet

## Varietals

Syrah

Total Production: 25,000 bottles

## Soil

Schist

## St Joseph:

**Yields:** 25 hl/ha 3,000 bottles annually

**Age of Vines** 10 to 100 years

## Pairing

Leg of lamb, grilled beef, roast pork, pan seared veal chops, aged cheeses, braised rabbit, pan seared duck breast, rabbit paté on rustic bread.

**Vinification:** Grapes are hand-harvested & undergo a very long maceration at a low temperature—without de-stemming the fruit. The wine is fermented in wooden tanks & aged on fine lees in secondhand oak casks for eight months. The wine is bottled without filtration. Total SO<sub>2</sub> is only 25 mg/L.

**Tasting Note:** Violets, bacon fat, black cherry all interplay on the nose. Deep black cherry & juicy plum flavors meshed with candied violets & cool strawberry flavors on the palate. The moderate tannins highlight the fruity components on the finish.