



*« The treasures are born in the very heart of the most legendary of the illustrious plots of the Maison Guigal. These precious bottles are as coveted as they are rare and have benefited from extreme care at every stage of the process, from the vine to the cellars. They are the sole incarnation of the inspiration and inheritance of centuries of viticulture in an exceptional terroir ».*

## SAINT-JOSEPH « VIGNES DE L'HOSPICE »

Cultivated on a unique geological formation close to the famous 'colline des Bessards' in Hermitage, this Saint-Joseph has all the elegance of its appellation combined with the power of its neighbour facing the river.



### TERROIR

Soil Type : Steep vineyards on a granite slope.

Grape Variety : 100% syrah

Average age of vines : About 60 years.

Average yield : 39 Hl / hectare.



### WINEMAKING

Vinifications traditionnelles avec contrôle des températures de fermentation autour de 33°C.



### AGEING

30 months in new oak.

### TASTING

Eye : Deep red.

Nose : Complex with dominant black fruit and delicate oak aromas. A pure and intense nose.

Palate : A powerful attack. Powerful, round and elegant tannins

Overall : Originating from a geological formation similar to the famous Bessards slopes in Hermitage, this Saint-Joseph has all the finess of the appellation and the strength of its neighbour across the river.



### SERVICE

Service temperature : 16°C to 18°C.

Ageing potential : 20 years.

Food and wine pairing : Red meat, game and cheese.