TINDAL
WINE MERCHANTS

Saint-Joseph 'Cuvée du Papy', Domaine du Monteillet

Rhône Valley, France



Product code	MX10ZZRC
Grapes	Syrah
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Domaine du Monteillet
Vintage	2023

Vegan Vegetarian

Producer

Stéphane Montez is the tenth generation of his family to be making wine in Chavanay, a village in heart of the Condrieu appellation. Since taking over in 1997, he has significantly increased the domaine's vineyard holdings to 24 hectares with key parcels in Côte-Rôtie, Condrieu and Saint Joseph. The vertiginous nature of the granite and mica-schist based land means that almost all aspects of the vineyard work need to be undertaken by hand and represent an incredible human effort. In the winery, Stéphane likes to put his whites through skin contact before fermenting in wood whilst for his reds, he believes in de-stemming for certain cuvées and leaving a proportion of whole bunch in others. Only indigenous yeasts are used and temperatures for the reds are kept low and maceration times are extended. Ageing for the reds takes place in 228 litre barrels but increasingly so in 600 litre demi-muids.

Tasting Notes

Syrah. Dark ruby colour; intense scents of blackcurrant and violet with nutmeg and pepper. Liquorice and vanilla on the elegant palate with a long, solid tannic structure with soft tannins.

Viticulture

The 24 hectare estate covers 3 appellations in the Northern Rhône; St. Joseph, Condrieu and Côte-Rôtie. The grapes are grown on very steep, terraced vineyards on the right bank of the river and are protected from the prevailing westerly winds by the neighbouring Mont du Pilat. Minimum intervention is the viticultural approach and all the vineyard work has to be done manually due to the steep gradients. The St. Joseph, Cuvée du Papy comes from old vines (more than 25 years old) of Syrah from different parcels around the village of Chavanay where the soil is primarily granite. Harvesting is done by hand.