

Domaine Jean-Michel Gerin Saint-Joseph rouge 2017



Prix du produit :

126,00 €

caractéristiques du produit :

Région: RHONE NORD

Vigneron(ne): Famille GERIN

Millésime: 2017

Appellation: Saint-Joseph

Couleur: rouge

Catégorie de prix unitaire: 21-30 €

Format: 75cl

Mode de culture: agriculture raisonnée

Wine Advocate (Parker): 87/100

Cépage dominant: syrah

Description du produit :

**PRÉSENTATION DU DOMAINE J.M. GERIN
+ TOUTES SES AUTRES CUVEES EN STOCK**

Commentaires sur ce

Domaine Jean-Michel Gerin Saint-Joseph rouge 2017

Robert Parker's Wine Advocate (Joe Czerwinski, déc. 2019) : 87/100. *Produced from grapes purchased from the northern portion of the appellation, the 2017 Saint-Joseph smells of asphalt and black olives. With air, this medium to full-bodied wine opens up to reveal notes of blackberries and roasted meat. It's a bit coarse and chunky but flavorful. It should drink well for 5-6 years. **Drink date 2020 - 2025.***

Jean-Michel Gerin's sons, Michaël and Alexis, are running the domaine now, presiding over 12 hectares of vineyards in Côte Rôtie. There's a small production of Vins de France (from their own and purchased fruit) and Saint-Joseph (exclusively from purchased fruit). The wines here have been oaky for as long as I can remember, but in vintages when the fruit is naturally ripe and concentrated, they achieve a rich, velvety balance. That's especially evident with the leap in

quality from 2016 to 2017 and 2018. According to Michaël, yields are pretty much always 30-32 hectoliters per hectare. "What's important is the concentration of flavor and the quality of the tannins," he said. He described 2017 as "very different from '16, for keeping a long time." While '16 was "soft, delicate, almost like Burgundy," he said; in 2017, they "had to make a delicate wine from very strong grapes." He made fewer pump-overs to avoid extracting too much tannin, a step that seems to have yielded lovely results. Both the 2017s and 2018s are wines worthy of considerable attention.

Fiche technique rédigée par le domaine:

Un Saint-Joseph provenant du nord de l'appellation, majoritairement autour du village de Chavanay, ce qui nous donne un vin élégant et puissant à la fois. Vinifié en cuve inox, il est ensuite élevé 15 mois en fûts.

NATURE DU SOL : granit

ENCEPAGEMENT : 100 % syrah

SITUATION : Vignes en coteaux, exposition Sud/Sud-Est

RENDEMENT : 38 hl/ha

AGE DES VIGNES : 20 à 30 ans

ELEVAGE : 15 mois en fûts de 2 à 4 ans

DEGUSTATION : Fruit rouge, tanin élégant et souple. Vin à boire tout de suite et possibilité de garde de 2 à 5 ans

Description brève du produit :

LE Saint-Joseph de Jean-Michel Gerin, au prix resté sage malgré la notoriété internationale du vigneron, grâce à des achats de raisins qui viennent compléter la trop petite production du domaine.