

SAINT JOSEPH ROUGE “Sortilège” 2020

VARIETY & TERROIR

100% Syrah & Granite

VINEYARD AGE & YIELD

20+ year old vines & 40 hl/ha

Lieu-dit “Montagnon sur Mauves” at 180 meters

FARMING PRACTICES

raisonned agriculture

VINIFICATION & AGING

100% destemmed with pigeage for 18 days & aged for

1-6 years, half in barrels and half in stainless steel

ALCOHOL

14 %



As a young boy, Jean-François worked alongside his grandfather, tending their family parcels in Saint Joseph lieu-dit Sainte-Épine (just above Raymond Trollat’s legendary old vine which now go into Gonon’s Vieilles Vignes bottling) in the village of Saint-Jean-de-Muzols. Jean-François fully took over his family’s vines in 2003, while simultaneously working in Côte-Rôtie (Rostaing), Hermitage, and Savoie (Pierre Boniface), and then began his own Domaine in 2010. Farming *lutte raisonnée* with horses and hand-plowing, Jean-François is a vigneron, spending almost all of his time in the vines. He is also reconstructing some of the old stone terraces that went to forest after phylloxera, similar to how Thierry Allemand is reclaiming Chaillot terraces further south in Cornas.

Jacouton also still farms apricots, cherries and peaches (which has been the history in this region with Verset, Chave and others) so beneficently his wine cellar is an old fruit warehouse on the granite plateau above the vines. The temperature of his cellar can be dropped to zero degrees Celsius, allowing him to work with lower levels of SO2 while maintaining cleanliness and precision. His whites are sexy and polished, but still show restraint (a tiny production of Condrieu being in the earlier-harvested school of raciness and minerality), the reds are classic and old-school but also clean and precise. The older vines show more density, chewiness (also with greater inclusion of whole bunches) and ageability.

As delicious as the wines are now, seeing JF’s effort in the vines, you get the sense here of a producer just beginning to stretch his wings. - Lyle Railsback