



Domaine du Chêne, AOC Saint-Joseph, Rouge, 2022

AOC Saint-Joseph, Vallée du Rhône, France

The name of the estate comes from the majestic oak tree located at the entrance of the property

PRESENTATION

Since his graduation from wine school, Marc Rouvière has been looking for a domain to take over. With his wife, Dominique, they looked at the Beaujolais region but opportunities were rare. When Marc's uncle took them to the Chavanay wine market, they fell in love with the area and heard about a property on sale. Renovation of the old building, of the vineyards and the winery on the steep hillsides of Condrieu: the family estate was born in 1985. Marc later learned that the name "Rouvière" means "a place covered with oak trees"! In 2012, their children, Anaïs and Julien joined the family business. The estate has been certified "High Environmental Value" since 2020.

TERROIR

Granitic slopes

WINEMAKING

The Syrah grapes, sourced from massal selection, are harvested at full ripeness, fully destemmed, and then crushed. The vinification process is carried out using gravity in stainless steel tanks, with a cold pre-maceration to release color and aroma. Fermentation takes place with indigenous yeasts. The wine is left to macerate for an extended period of 20-25 days, with four pump-overs per day. This cuvée is then aged for 12 months in 225L French oak barrels.

VARIETAL

Syrah 100%

SERVING

16-18°C

TASTING

The nose and the mouth are full of violet, raspberry and blueberry flavors. Velvety tannins and long finish.

FOOD PAIRINGS

Small games, meat and cheeses



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