



DE LAS

Grands Vins de la Vallée du Rhône

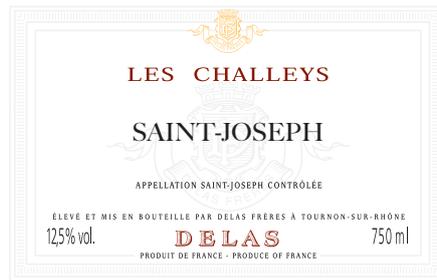
RED SAINT-JOSEPH LES CHALLEYS

Appellation

- The vineyard stretches from Chavanay in the north, to Guilherand in the south, over about fifty kilometers along the right bank of the Rhône : it covers 23 “communes” in the Ardèche, and 3 in the Loire.
- The soils are light and stony, with schist and gneiss over a granite base.
- The climate is moderately continental, with hot and dry summers, and regular rainfalls the rest of the year.
- Exposure : south and south-east.
- History : the wines were reputed in the 16th century for their delicacy, and were drunk at the table of the kings of France. It was the Jesuits (a monk community) of Tournon who gave the area its current name, in the 17th century. Between 1956 and 1969, this section of what used to be called Côtes du Rhône was re-arranged under the appellation Saint-Joseph.
- Production area : 795 hectares, for an annual crop of 25,681 hectoliters. Authorized maximum yield is 40 hectoliters/hectare.

Characteristics

- This cuvée is a blend from various parts of Saint-Joseph, between Mauves and Chavanay.
- Average production : 65,000 bottles (75 cl.) per year.
- Grape variety : 100% Syrah.



Wine making

The grapes are picked by hand, at optimum ripeness. They are then, entirely de-stemmed. Fermentation takes place at controlled temperatures of 28° to 32°C in open concrete tanks. After de-vatting and pressing, malolactic fermentation is carried out in tanks.

Maturing

Around 30% of the wine is aged in barrels, which brings a touch of oak to the final blend. The rest stays in tanks to preserve the full fruit aromas. These wines are racked regularly to help them to stabilise naturally. “*Les Challeys*” is then bottled, after blending and light filtering.

Tasting notes

A ruby red colour.
A seductively fruity nose (raspberries, strawberries and blackcurrants), with a delicate hint of wood.
On the palate this wine has good volume, and shows grippy tannins that are the true reflection of its terroir.

Food and Wine affinities

Marinated or grilled beef, stews, mixed grills, games, any kind of cheeses.

MAISON FONDÉE EN 1835

Etablissement de production : Z.A. de L'Olivet - 07300 ST JEAN DE MUZOLS - Tél : 04 75 08 60 30 - Fax : 04 75 08 53 67

Direction G^{ale}/Marketing et RP/S^{ec} commercial : 16 Rue Jeanson 51160 AÏ - Tél : 03 26 56 94 00 - Fax : 03 26 56 94 10

Site internet : www.delas.com