



SAINT-JOSEPH BLANC 'GRAND ANGLE'

Rhône Valley, France
Thomas Farge



www.vigneron-guy-farge-rhone.com

Method & Production

Made from a selection of Old Marsanne (70%) complemented with Roussanne (30%). 50% of the blend is aged on the lees in 400L barrels for 10 months and the other 50% in stainless steel.

Tasting Notes

It offers a vibrant nose combining white flowers, citrus, and minerals. The palate is driven by vibrant acidity. White fruits, matcha tea, and crushed rocks.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TF0219	Saint-Joseph Blanc 'Grand Angle'	Marsanne: 70% Roussanne: 30%	2019	14.0%	Cork	6X0.75lt	No	No	Yes	No