



## lionel faury

2022

SAINT-JOSEPH LA GLORIETTE  
VIEILLES VIGNES ROUGE

### VARIETY

100% Syrah.

### APPEARANCE

Dark garnet in colour with bright cochineal highlights.

### AROMA

The nose opens with small black fruits, enhanced by noble notes of graphite and toasted bread crust.

### PALATE

The palate is full and complex, revealing an aromatic blend of black fruits, spices, and braised, peppery notes, supported by a strong, velvety tannic structure.

### VINIFICATION

Harvested in 50 kg crates, the grapes are vatted with a proportion of 45 to 75% whole grapes. The vatting lasts approximately 3 weeks, alternating pumping over and gentle manual punching down. The wines are then racked into demi-muids (600 litres) for a period of 15 to 18 months. The blending is carried out en-masse one month before bottling, which is carried out by gravity and without filtration.

### FOOD MATCHING

Enjoy with small autumnal game in sauce (pigeon or wild duck) or roasted game (leg of venison or shoulder of wild boar).

### REGION

Heterogenous velay granites. Selection of the oldest vines on the estate (50 to 80 years old) facing northeast to northwest, at the point called "Le Blanchard".

 [vins-lionel-faury.fr/](https://vins-lionel-faury.fr/)