



## lionel faury

2023

SAINT-JOSEPH LES RIBAUDÉS  
ROUGE

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### VARIETY

100% Syrah.

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### AROMA

The aromas of wild red berries are enhanced by spicy and bacon-like aromas.

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### PALATE

With an open and friendly character, the palate opens with black forest fruits, which are enhanced by noble menthol and liquorice flavours.

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### VINIFICATION

35 to 70% of whole grapes macerate in open concrete vats for 3 weeks. Punching down and pumping over alternate throughout the alcoholic fermentation (made with indigenous yeasts). Gravity-loaded into large containers (foudres and demi-muids) for an aging period of 15 to 18 months. Mass blending two months before bottling, carried out by gravity, without fining or filtration.

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### FOOD MATCHING

While young, enjoy with a platter of artisanal charcuterie or a piece of grilled or roasted pork or farm-raised veal. As the wine ages, serve with darker meats such as grilled duck breast or roast leg of lamb.

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### REGION

Heterogeneous velay granites in a mosaic of 17 plots in the northern part of the Saint-Joseph appellation.

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