

Domaine Jolivet

Saint Joseph



The Wines:

- *Cuvée de Louis Vin de France*: This is a mix of young St-Joseph grapes with old Syrah growing just above the AOC line at 300 meters. That Syrah was planted in 1955-56 and its grapes are fermented without de-stemming. Raised in steel for six to eight months.
- *Saint-Joseph Cuvée L'Instinct*: The domain's main production, raised in a combination of 228-liter barrels and 600-liter *demi-muids* with 5-7% of total being new. Years of plantation for the vines ranges from 1950s to the 1970s, and 50 to 70% is de-stemmed. Production averages 1,250 cases.
- *Saint-Joseph Cuvée 1907*: The domain's oldest vines, so old that the only clue that Bastien has is an old vineyard workers' stone hut standing on the parcel, which has 1907 inscribed into the lintel over the entrance. The vines are all *sélection massale*, and in good years Bastien ferments their grapes separately, de-stemming around 30% of the vines.

In blind tastings before doing blending trials, this wine always shows the greatest aromatic complexity, density, length and balance of all the domain's wines. In 2015, four barrels were made, one of which was new. In future years, he wants to use only neutral barrels. In years that aren't top notch, he puts this wine into the Cuvée L'Instinct. Production averages 100 cases.