



LE VIN

Owner - Brand / Domain

Domaine Farge - Domaine Farge

More

Vania

Appellation

**AOC Saint-Joseph** 

Туре

White

Vintageyear

2021

Varietals

Marsanne 80%, Roussanne 20%

**ABSTRACT** 

The Vania cuvée is a fascinating tasting of a white Saint Joseph, round, mineral, fruity (apricot), with a slight bitterness at the end. The vines are located between St Jean de Muzols and Vion (07). Medals: Decanter: 93/100 Jeb Dunnuck: 90/100

PRESENTATION

The vintage

2021

Terroir

**Granite Floor** 

Age of the vines: 40 years old

Planting density 6000 plants / hectare

In conversion to organic farming.

In the vineyard

Manual Harvest

Vinification

Malolactic Fermentation

Ageing on lees

Yield per cuvée: 36 hl/hectares

Ageing

8 months

Half of the production is put into barrels for 6 months (50% barrels of 1 to 4 wines in steam bending).

Stirring monthly of 10 in 10 days

TASTING ADVICES

Tasting

The medium-gold hued 2020 Saint Joseph Vania Blanc comes from 80%







Marsanne and 20% Roussanne that spent eight months in a mix of barrique (50%) and tank. Honeyed flowers, ripe peach, and some sappy herb notes all emerge on the nose, and it's nicely textured, medium-bodied, and balanced on the palate, with notable purity as well as length.

Food pairings

Accompany your ravioli with salmon, scallops with cream on a bed of leeks, quails with grapes, supreme of poultry with honey, cheeses of goats.

**SPECIFICATIONS** 

Alcohol content: 13 % vol.

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