



## DOMAINE DE GOUYE

### Saint-Joseph Rouge Vieilles Vignes

High above the village of Saint-Jean de Muzols, you'd be forgiven if you felt you'd stepped into another century. The only sound aside from the wind through the trees is the determined step of Ramses, a plow horse, as he pulls his way through each vine row. In the cellar of the Desbos family, a vertical press from the year 1886 stands ready for the next harvest. And when that time comes, it's all hands on deck, helping to pick the grapes and stomp them with bare feet in ancient wooden fermentation vats. At Domaine de Gouye, winemaking follows time-tested tradition not because it's romantic but because it's the "most efficient," says winemaker Philippe Desbos, the third generation of his family to craft Syrah wines from this windswept perch above the Rhône.

**WINERY:** Domaine De Gouye

**WINEMAKER:** Philippe Desbos

**ESTABLISHED:** 1933

**REGION:** FRANCE • Rhône Valley • Saint-Jean de Muzols

**APPELLATION:** Saint-Joseph AOC

**BLEND:** 100% Syrah

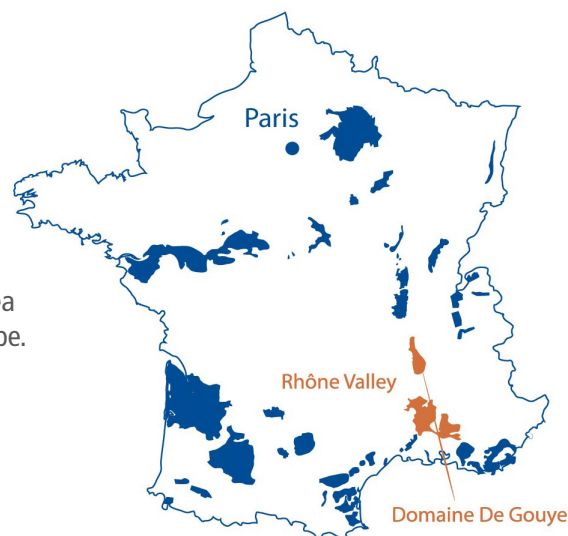
**VINEYARDS:** Just over seven acres of older vines sit at 1,050 feet above sea level, surrounding the family house and cellars, on a steep, southfacing slope. Soils are mostly decomposed granite.

**AGE OF VINES:** 50 years, on average

**WINEMAKING:** Hand-harvested. Full-cluster fruit is crushed by foot and fermented on indigenous yeasts in upright oak fermenters in the family's naturally cold cellar, dug into the granite hillside. Aged in older, neutral French oak barrels for 16 months. Bottled unfinned and unfiltered.

**TASTING IMPRESSIONS:** Aromas of summer bramble fruit, light white pepper, licorice, warm earth. Full-bodied yet refined, suave tannins; red and black raspberries, boysenberry, baking spices.

**PAIRING SUGGESTIONS:** Grilled meats; roasted chicken; lamb sausages with herbs



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