



## DOMAINE DE GOUYE

### Saint-Joseph Blanc

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% Marsanne

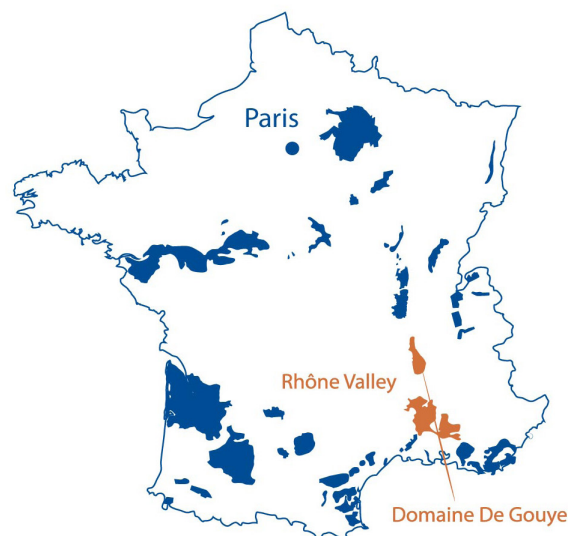
**VINEYARDS:** Estate-owned, older vines sit at 1,050 feet above sea level, surrounding the family house and cellars, on steep slopes facing south/southeast. Soils are mostly decomposed granite.

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

**WINEMAKING:** Hand-harvested. Pressed full-cluster; fermented on indigenous yeasts in tank, in the family's naturally cold cellar, dug into the granite hillside. Aged in tank and older, neutral French oak barrels for 12 months.

**TASTING IMPRESSIONS:** Aromas of crisp pear, white peach, citrus, white flowers. Round, soft yet with good acid, nice nutty finish.

**PAIRING SUGGESTIONS:** As an aperitif; with grilled chicken or river fish; aged, soft French cheeses



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