Domaine de la Roche Paradis
Northern Rhône, France

La Bergerie
2016
Saint-Joseph
100% Syrah
12.5% Alc.
Granite soils
Organically farmed
Native fermentation
Manually harvested
Aged in lightly used oak barrels

Tasting Notes
The Saint-Joseph Rouge from Domaine de la Roche Paradis is nothing short of spectacular. It is very dark and inky in the glass with bright purple edges. The nose opens with gravel, flint, and graphite that leads to smoky meat and black pepper. A little reductive upon opening, decanting this wine really allows it to open up and show all the elegance and beauty that it has. On the palate, it is sumptuous with grippy texture from soft tannins good acidity. It also has a long finish that evolves as it goes. It is a wine with plenty of depth and complexity, but moderately low alcohol and soft tannins make it easy to drink. Drink it now or lay it down for a couple of decades. Pairs with grilled steak and lamb, also BBQ pork and brisket.

About the Domaine
Domaine de la Roche Paradis sits amongst an idyllic patch of hillside in the Northern Rhône, quietly producing just over 1,000 cases per year of knock out wines. Focused on perpetual improvement, vigneron Yann Menager along with his father in law, Richard, strive to make terroir-driven wines which means conviction in the vineyards. The wine labels are a tribute to the land; the hills on the labels, called Les Dentes (which means "the teeth"), make up the view from the Domaine, and the sheep represent Yann’s dedication to biodiversity and a lifestyle migration to the old ways. A picture-perfect setting for pitch-