

## Yves Cuilleron St Joseph blanc Lieu-Dit 'Digue'

### COUNTRY

France

### REGION

Rhône

### GRAPE

100 % Roussanne

### VINTAGE

2020

### ABOUT THE DOMAINE

Wine has been part of Yves Cuilleron's history for three generations, on both his paternal and maternal sides. His paternal grandfather started operations in 1920, and began to sell his own wine bottles in 1947. In 1960, the Yves's uncle Antoine took over the estate and field management. For the last three decades, Yves has been managing the production of the family estate, overseeing all the minute details of each step to ensure that his wines are 100% "made by hand" in his own unique style.

### WINEMAKING

High-density planting (8,000-10,000 vines per hectares). Naturel cover cropping to avoid erosion. No insecticides with respect of soil and vine balance, few treatments (depending on weather and the necessary) and small amount of organic fertilizer. Vigour and yield control, leaf-thinning and green harvesting to promote grape ripening. Disbudding on the spring. A single plot cuvée. The grapes are picked when fully ripe and hand-sorted. After pressing, they are alcoholic with native yeasts and then malolactic fermented in barrels and big cask with temperatures control. 9 months in barrels and big cask, on lees, no racking and stirring. The year 2020 will be remembered as the year of a great vintage! Harvests began at the end of August, remarkably early, and were carried out in exceptional weather conditions. The beautiful hot summer, balanced by cool nights in June and July, produced fresh, concentrated, and balanced juices.

### TASTING NOTES

Pleasant and fragrant nose characterised by delicate white flowers, fresh citrus and honey touch. Well balanced and elegant on the palate. Delightful mouth with a nice touch in mid palate and a mineral finish.



### TECHNICAL NOTES

**Alcohol by volume**  
13.5%