

Dom. Mucyn 2016 St. Joseph Rouge "Les Salamandres"

WineWise Code	FMU-SJR16
Country	France
Region	Rhone
Color	Red
Alcohol by Volume	13.24
Acidity	3.76
Residual Sugar	<2
Closure	Natural Cork
Annual cases produced	900
Varieties	100% Syrah
Maceration Notes	Total de-stemming 100%, No crushing Short cold maceration was applied before fermentation
Pumpover or Punchdown?	25 days of maceration with punching of the cap
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	25 days
Aging method	Used Barrique 40%, Stainless steel 60%
Aging duration (months)	12 months
Filtered?	Yes
Fining agents	None
Yeast	Native
Lees Contact or Stirring	We keep some fine lees during maturation
Malolactic	Yes
Added Sulfur	Yes
Elevation (meters)	290
Vineyard Aspect	South
Vine age (years)	30
Vine Yields hl/ha	40
Farming practices	Sustainable
Vine Training Notes	Sustainable growing methods vines with individual pole, operations of de-budding, thinning out the leaves, green harvest to obtain the best maturity and rationalised phytosanitary protection.
Grape Picking	Regularly ploughing Hand-harvested

Notes from the producer:

Its dense ruby hue flecked with crimson and purple tints is delightful. Then comes the lush, candied, spicy and fruity nose with notes of blackberries, cassis, Morello cherries and cocoa. On the palate, the wine is meaty and balanced with structuring tannins of ripe grapes. This Saint-Joseph Les Salamandres will be at its best after 4-5 years cellar ageing. Ideally served at 16°C. Try it paired with game (roast venison, wild boar stew) or roast turkey. You can also enjoy it with fine charcuterie (Bayonne ham, Bellota or San Daniele).



WineWise Notes:

There is no question that the best St. Joseph wines bring an added dimension of power and concentration to the table and this is no exception – except the premium you pay is so negligible! This beauty has the hallmark tensile strength of the vintage and a flowery Syrah perfume of unmissable class.

It is ironic that we, who love Syrah almost more than any other black grape, had never before imported a producer from the northern Rhône. In truth, it is only because we had never encountered one available to us who was special enough to warrant the move. All that changed due to our discovery of Hélène and Jean-Pierre Mucyn, a young couple introduced to us by Jean-Marc Espinasse of Rouge-Bleu. Established in Crozes and St. Joseph since 2001, they have quietly charted their own course and developed a European following for their stylish, unexaggerated wines. 2016 was especially successful here, perhaps because of rather than despite the chronicled climatic challenges. But prices had to rise because of the pitiful yields.