

# THE SOURCE

Producer	Domaine Rousset
Wine	2016 Saint-Joseph Rouge
Region and Country	Northern Rhone, France
Varietal(s)	Syrah
Terroir	Rousset's one hectare parcel is located in Tournon, one of the appellation's six original communes of Saint-Joseph. Around the corner from the original hill that gave the appellation its name are Rousset's two parcels within the lieu-dit, les Rivoires, positioned side-by-side, facing east. The house style of Rousset is elegance over power, and aside from the natural elegance the granite bedrock imparts and the shorter exposure to the sun due to its eastern face on a steep hill, the deft touch in the cellar accentuates the wine's natural affinity for finesse. By comparison to Rousset's other top red, the Crozes-Hermitage "Les Picaudières," this wine is more immediately upfront and continues a slow evolution without straying too far. Les Picaudières is somehow the opposite, within the context of only these two wines. It's a journey that starts slow by comparison but builds layer upon layer of deep palate textures and intense mineral characteristics.
Soil	Granite bedrock with sandy granite topsoil derived from the bedrock.
Irrigation	Forbidden—Never—Sometimes <span style="float: right;">Technical Precision</span> <span style="float: right;">Nature—Moderate—Nurture</span>
Vine Age	Average of 50 years (2019); 6500 vines per hectare <span style="float: right;">Altitude(m); Aspect</span> ; East
Vinification	Once picked, the grapes are typically destemmed; however, exceptions may be made depending on the vintage, like in 2018 where 80% of the stems were left in the vat to bring more freshness to this atypically warm year. Spontaneous yeast fermentation takes place in stainless steel vats and pumpover extractions are principally made at the beginning but cease once the fermentation begins to slow; this is to avoid too much extraction of harder tannins from the seeds. Time on skins before pressing can be up to a month in order to move past some primary fruit and superficial fermentative aromas. This brings more emphasis to the wine's deeper complexities earlier on in the wine's life. Once pressed, settled and racked into barrel it undergoes malolactic fermentation naturally.
Aging	The aging takes place entirely in small French oak barrels with an average age of five years with up to 5-10% new wood in total, depending on the year. New wood is brought in only to replace spent barrels.
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown
Enological Additions	Sulfites

## Observations (subjective and abstract; based on young wines)

General Impressions	Elegant, Upfront, Complex, Clean, Aromatic, Earthy, Mineral, Salty, Meaty
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown
Intensity	Subtle—Vigorous—Electric <span style="float: right;">Body</span> <span style="float: right;">Light—Medium—Full</span>
Core	Lithe—Medium—Dense <span style="float: right;">Tannin</span> <span style="float: right;">Light—Medium—Full</span>
Acidity	Light—Medium—Full—Electric <span style="float: right;">Wood Presence</span> <span style="float: right;">Light—Medium—Full—Electric</span>
Texture	Lithe—Medium—Dense <span style="float: right;">Finish</span> <span style="float: right;">Front—Middle—Back</span>
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol

## Lab Analysis (general range)

Alcohol %	Titrateable Acidity (g/L)
pH	Residual Sugar (g/L)
Total SO2	None Added—Very Low—Low—Medium—High

Notes compiled in 2019 by Ted Vance and Rachel Kerswell (The Source) and Stéphane Rousset  
To learn more about The Source and Domaine Stéphane Rousset, visit [www.thesourceimports.com](http://www.thesourceimports.com)