

## Thomas Farge

### Saint-Joseph Rouge Côte du Pouly



#### ABOUT THE ESTATE

- The Farge family has been making wine in Saint-Joseph for four generations, and Thomas is embarking on a project of bottling under his name.
- Thomas focuses on single-site bottlings throughout Saint-Joseph, Cornas, Saint-Péray, and Condrieu.
- All farming is organic, with Ecocert certification in 2024. Biodynamic principles are also followed.
- Work in the cellar is ever-evolving, with the use of oak, concrete, and steel determined by the vintage.
- With boundless energy and enthusiasm, Thomas represents the best of the up-and-coming generation of Northern Rhône winemakers.

#### APPELLATION

Saint-Joseph

#### SUB-REGION

Northern Rhône

#### GRAPE VARIETY

100% Syrah

#### FARMING

Sustainable, Organic (Ecocert)

#### SOIL

Granite

#### VINEYARDS & VITICULTURE

Sourced from their best plot of land - vines planted in 1957. Southern exposition.

#### HARVEST & VINIFICATION

Pre-fermentation cold soak, extended maceration and gentle extraction. 50% whole bunch fermentation at 24-25°C. Aged for at least 12 months in 600-liter barrels (a mix of new and old oak) and for a further two months in tank

#### ALCOHOL BY VOLUME

14.5

#### PACK SIZE

12x750mL