

## 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.

### HARVEST & VINIFICATION

Pre-fermentation cold soak, extended maceration and gentle extraction. Aged for 12 months in a mix of old 400-liter barrels and 3,000-liter foudre, and for a further two months in tank

### ALCOHOL BY VOLUME

14.5

### PACK SIZE

12x750mL

