

Thomas Farge Saint-Joseph Blanc Grande Angle



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

GRAPE VARIETY

80% Marsanne, 20% Roussanne

FARMING

Organic (Certification in Conversion)

SOIL

Granite

VINEYARDS & VITICULTURE

Old vine Marsanne.

HARVEST & VINIFICATION

50% of the blend is aged on the lees in 400L barrels for 10 months and the other 50% in stainless steel.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL