

TASTING NOTE N°22

Le Passage 2016 / Stéphane Ogier
Saint Joseph AOC / 13%abv.
100% Syrah



Deep ruby colour



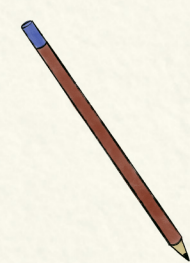
Defined aromas with pronounced intensity

Ripe black fruit (blackberry, black plum, black cherry, blueberry), flowers (violet), spice (black pepper), herbs (menthol, dried herbs), minerality (graphite, crushed gravels), oak (smoke) and bottle ageing (leather, game)



Dry, high acidity, medium(+) ripe tannins, medium alcohol, medium body, long finish

Flavours of pronounced intensity with blackberry, black plum, blueberry, black pepper, menthol, violet, crushed gravels, smoke and leather



Outstanding wine: complex, delicate & floral

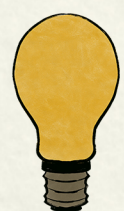
To serve at 16-18°C



To drink now or save until 2026



With duck pie, country-style pâté, pancetta risotto, Pho soup, swordfish steak & broccolis with sesame seeds, turkey escalope & gratin dauphinois, Cantal,...



Fun fact: The Saint Joseph AOC makes 90% of red wines from Syrah only. White grapes are allowed up to 15% in the reds, but it is little practiced.