



Saint-Joseph

“Heart of Granite”

Domaine Pierre Finon, winemaker in Charnas



Fine et fruity



Syrah



Store in a cool cellar



Serve between 59°C et 61°F



Country paté, family recipes, homemade lasagna, tandoori with rice and spices, porcini mushrooms, eggplant caviar, country ham from Corsica



A country brunch, a family meal, a simple meal with friends - to be consumed with those you love for unforgettable moments together

Alcohol abuse is dangerous for your health, consume in moderation.



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About the *terroir*

In the northern Rhone Valley, wines are powerful yet refined. Evolving on granite terraces along steep hillsides, these *terroirs*, whose main varietal is syrah, show elegance and tension. Anima Vinum has had great success discovering winegrowers who are full of the insights and energy that give birth to great wines. Often these are rising stars, amazing artisans of the grape with whom we share a Burgundian sensibility in crafting wines with fine taste and spirit.



Cultivation: The Pierre Finon family vineyard (15 ha) has been producing for nearly 20 years. Located on the slopes of the Rhône Valley, it is managed with sustainable agriculture that respects the *terroir* and the natural vegetative cycle of the vine.

Viniculture: This *cuvée* comes from vines grown on granite soil covered with gneiss and decomposing schist. The vines are 15 years old. Manual harvesting, destemming, vatting for 20 days with temperature control and regular cap punching. Aging in barrels and vats.