

Hugo & Pauline Villa

Saint Joseph



The Wines

Whites

All their white grapes are purchased from one grower whom they help farm in the Saint-Pierre-de-Bouef zone, which has the choice of several appellation designations.

- *IGP Collines Rhodaniennes “Question d’Équilibre”*: This comes from vines planted just after the turn of this century. Soil is thin and shallow, made up of schist and gneiss on top of granite, and harvest is by hand on the early side because the aim here is to have a Viognier with freshness and tension rather than voluptuousness. Ferments are spontaneous and two-thirds of the wine is aged in steel while the rest is brought up in older barrels and *demi-muids*. Production averages 8,000 bottles.
- *IGP Collines Rhodaniennes “Nuances de l’Aube”*: The soil is thin and shallow, made up of schist and gneiss on top of granite. Harvest is by hand on the early side, ferments are spontaneous and the élevage is entirely in concrete, making for an especially crystalline rendition of Marsanne. Production averages 5,000 bottles.
- *Saint Joseph blanc*: In contrast to their father’s white St Joe, which is from old vine Roussanne, this is a white St Joe from relatively young vine Marsanne. Ferments are spontaneous and élevage is for one year in wood, mostly old and a mix of 228L and 500-600L *demi-muids*. Production averages 6,000 bottles.
- *Condrieu*: From Viognier vines planted on these granite slopes around the turn of the century. They’re hand-harvested, the ferments are spontaneous, and élevage takes place in 228L barrels plus *demi-muids* (400, 500, and 600L) for one year. Roughly 20% of the wood is new. The wine has Condrieu’s extraordinary aromatics with loads of texture and tension. Production averages 5,000 bottles.

Reds

- *Vin de France “Histoire de Gosses”* From a Syrah parcel planted in the 1970s in the hills of Saint-Julien-en-Saint-Alban at the southern end of the northern Rhône. Soil is gneiss with chalky marl overtop of granite bedrock. The fruit is destemmed and ferments are spontaneous in concrete and steel, followed by an élevage of 12 months in mostly older 500 and 600L *demi-muids* for two-thirds of the wine with the rest raised in steel. Production averages 10,000 bottles.
- *Crozes-Hermitage*: They buy these Syrah grapes from a neighbor of their father’s parcel in this appellation. Soils are glacial deposits of *galets roulets* and loess, giving a wine with breadth and frame. The fruit is destemmed, ferments are spontaneous and the élevage is for 12 months in large upright oak vats. Production averages 12,000 bottles.
- *Saint Joseph rouge*: These Syrah vines are in their hometown of Chavanay in the northern sector of the St Joe appellation (think more pepper and spice in a slenderer frame than St Joes grown further south). Schist and gneiss overtop of granite bedrock. Roughly two-thirds of the grapes are destemmed, ferments are spontaneous, and élevage takes place in mostly older 500 and 600L *demi-muids*. Production averages 3,000 bottles.