

Domaine Pierre-Jean Villa

Saint Joseph



St. Joseph Blanc “Saut de l’Ange” 2024

Crafted entirely from Roussanne planted on granite soils, the 2024 Saint-Joseph Saut de l'Ange is a classic at this address, revealing aromas of white peach, pear and spring flowers mingled with delicate minty nuances. Medium- to full-bodied, enveloping and supple, it's elegantly juicy, concluding with a subtly phenolic finish that brings both complexity and depth. It's particularly well suited to the table.

93 pts- Yohan Castaing, The Wine Advocate, July 2026

A varietal Marsanne, the 2024 Saint-Joseph Blanc Saut de L'Ange starts its aromatic profile with pronounced red apple, white peach, pear flesh and nicely lifted pastry. Medium-bodied and rounded, the 2024 showcases discernible class, wrapping up with persistence on the sapid finish.

92 pts- Nicholas Greinacher, Vinous Media, January 2026

St. Joseph Blanc “Saut de l’Ange” 2023

The 2023 Saint-Joseph Blanc “Saut de l'Ange” bottling from Pierre-Jean Villa is crafted entirely from Roussanne, with the majority of the vines located in the northern end of the appellation in his home base in Chavanay. The wine is raised in a combination of fifty percent fifty percent in foudre, twenty-five percent in older demi-muids and the final quarter in clay jars. The wine comes in at an even thirteen percent octane in this vintage and delivers a beautiful bouquet of pear, fresh pineapple, stony soil tones, white flowers, citrus peel and a touch of clay dustiness from the jars. On the palate the wine is deep, full-bodied, complex and well balanced, with a superb core of fruit, fine soil signature, sound framing acids and lovely length and grip on the classy finish. The influence from the clay jars on the backend is evident, though nicely understated. 2025- 2035+.

92 pts- John Gilman, View from the Cellar, September-October 2025