

Dom. Mucyn 2015 St. Joseph Blanc "Les Carats"

WineWise Code	FMU-SJB15
Country	France
Region	Rhone
Color	White
Alcohol by Volume	12.97
Acidity	3.5
Residual Sugar	<2
Closure	Synthetic Cork
Annual cases produced	4000
Varieties	100% Roussanne
Maceration Notes	Gently pressing, racking of the must
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	1 month
Aging method	Used Barrique 20%, Stainless Steel 80%
Aging duration (months)	9 months
Filtered?	Yes
Fining agents	Bentonite
Yeast	Native
Lees Contact or Stirring	Regular stirring of the lees
Malolactic	No
Added Sulfur	Yes
Soil Type(s)	Granite
Elevation (meters)	310
Vineyard Aspect	South
Vine age (years)	10
Vine Yields hl/ha	40
Farming practices	Sustainable
Vine Training Notes	Vines with high trellising, operations of de-budding, thinning out the leaves, green harvest to obtain the best maturity and rationalised phytosanitary protection. Regularly ploughed.
Grape Picking	Hand-harvested

Notes from the producer:

After settling in the land of Hermitage, amid vineyards and apricot trees, the Mucyns fell in love with a 18th century building, on the N7 that runs through the region. Situated 300 m from the River Rhône, this former boat lodge, where boatmen used to lodge overnight and whose stables could accommodate over 80 horses, was built in around 1750. The cellar beneath the building provides ideal temperature and humidity conditions for the vinification of white wines.

Hélène and Jean-Pierre Mucyn set up as wine producers in 2001. They uprooted from Champagne and laid down new roots on the banks of the River Rhône. With a change of career, a radically different lifestyle, and a new home for the entire family, the 2001 vintage is, for them, synonymous with a new start. After resuming studies in viticulture and oenology, Hélène and Jean-Pierre acquired their first vin de pays plots as well as a few hectares of orchards. Hélène does all the vineyard work, and Jean-Pierre handles the winemaking, but in reality they do nothing without the other.

WineWise Notes:

The stylishness of this wine is testimony to the strides that Mucyn has made with his white wines. Roussanne brings its own particular extravagances to the table, but Jean-Pierre shrugs them aside to craft this refined yet succulent Rhône white that barely hints at its oak aging. Exemplary wine that will age well.

It is ironic that we, who love Syrah almost more than any other black grape, had never before imported a producer from the northern Rhône. In truth, it is only because we had never encountered one available to us who was special enough to warrant the move. All that changed due to our discovery of Hélène and Jean-Pierre Mucyn, a young couple introduced to us by Jean-Marc Espinasse of Rouge-Bleu. Established in Crozes and St. Joseph since 2001, they have quietly charted their own course and developed a European following for their stylish, unexaggerated wines. 2016 was especially successful here, perhaps because of rather than despite the chronicled climatic challenges. But prices had to rise because of the pitiful yields.

