

Jean-François Malsert 'Grassot' VdF Rouge 2025

Region: Northern Rhône

Appellation: Vin de France

Grapes: 90% Gamay, 10% Syrah

Average Vine Age: Gamay (11 years), Syrah (5 years)

Altitude: 1,380 feet (420m)

Soils/Terroir: From 2 parcels in the village of Sécheras totaling 1ha. The Gamay is exposed north on granite soils. The Syrah is exposed south on soils of granite and sand.

Farming: Organic

Harvest: Hand harvested

Yield: 50hl/ha

Winemaking: The Gamay was harvested in 2 passes. The grapes from the first pass (50%) were direct pressed and fermented in concrete tanks. The remaining grapes were harvested 4 days later and macerated whole bunch for 14 days in concrete tanks. On the 15th day the grapes were pressed and combined with the direct press juice in concrete tanks. The Syrah was macerated whole bunch for 10 days in stainless steel tanks. On the 11th day the grapes were pressed, and the juice transferred back to stainless steel tanks to complete fermentation. Only the naturally occurring indigenous yeasts were used for fermentation.

Maturation: Aged separately for 5 months in concrete tanks (Gamay), and lined Amphoras (Syrah). 1 month before bottling the components were blended in concrete tanks, and a low dose of sulfur (1g/HL) added. Lightly filtered before bottling.

pH: 3.43

Sulfur: 25ppm total SO₂, 10ppm free SO₂



Jean-François Malsert Chasselas VdF Blanc 2024

Region: Northern Rhône

Appellation: Vin de France

Grapes: 100% Chasselas

Average Vine Age: 8 years-old

Altitude: 1,250 feet (380m)

Soils/Terroir: From a .5ha parcel in the village of Sécheras, with a southern exposition and soils of silt, granite, and gneiss.

Farming: Organic

Harvest: Hand harvested

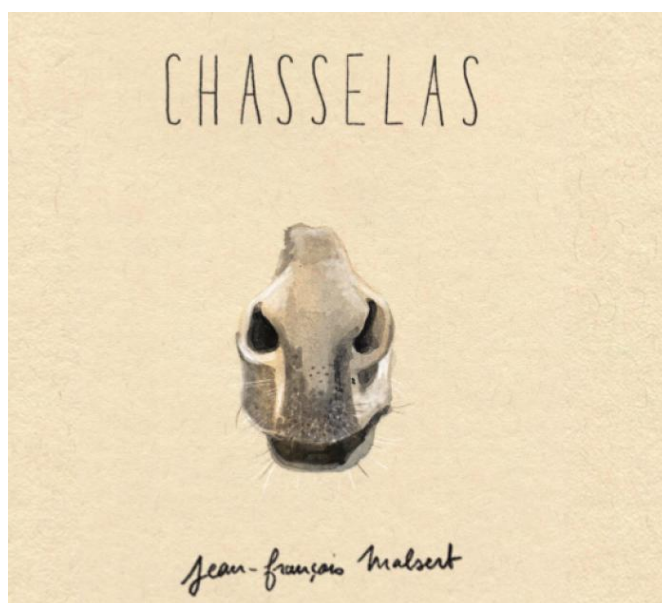
Yield: 20hl/ha (2,000 bottles produced)

Winemaking: Whole cluster pressing of the grapes upon arrival in the cellar. The juice undergoes 1 night of cold settling, before racking off the gross lees into stainless steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the fine lees (battonage), and the wine completed malolactic fermentation.

Maturation: Aged 5 months in sandstone amphoras, followed by 2 months in stainless steel tanks. 3-4 weeks before bottling the wine is racked and a low dose of sulfur (1g/HL) added. Bottled without fining or filtration.

pH: 3.49

Sulfur: <5ppm total SO₂, no free SO₂ detected



Jean-François Malsert 'Le Délire de Coppi' VdF Blanc 2022

Region: Northern Rhône

Appellation: Vin de France

Grapes: 40% Marsanne, 30% Roussanne, 30% Viognier

Average Vine Age: 7 years-old

Altitude: Between 1,250 to 1,475 feet (380m-450m)

Soils/Terroir: From 3 parcels totaling 1.3ha in the villages of Sécheras and Arras sur Rhône. The parcels are exposed south, west, and southwest with soils of granitic sand, gneiss, mica schist, and a small amount of clay.

Farming: Organic

Harvest: Hand harvested

Yield: 35hl/ha

Winemaking: The 3 grape varieties are harvested and vinified separately. The Marsanne is directly pressed upon arrival in the cellar and undergoes 1 night of settling before transferring to sandstone amphora. The Roussanne and Viognier are crushed and macerated separately on the skins. The Roussanne for 7 days and the Viognier 10 days before pressing and transfer to sandstone amphora. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There was no stirring of the fine lees (battonage), and the wine completed malolactic fermentation.

Maturation: The 3 grape varieties were aged separately for 9 months in sandstone amphoras. 3 months before bottling the components were blended and a low dose of sulfur (1g/HL) added. Aged a further 3 months in sandstone amphoras. Bottled without fining or filtration.

pH: 3.52

Total SO₂: <20ppm



Jean-François Malsert VdF Syrah 2023

Region: Northern Rhône

Appellation: Vin de France

Grapes: 100% Syrah

Average Vine Age: 8 to 46-years-old

Altitude: multiple parcels located between 1,250 to 1,315 feet (380m-400m)

Soils/Terroir: From 5 parcels, totaling 1.55ha, located in the villages of Sécheras and Arras-sur-Rhône. The parcels are exposed south and east on soils of granitic sand, gneiss, and mica schist.

Farming: Organic

Harvest: Hand harvested

Yield: 23hl/ha

Winemaking: The 5 parcels are harvested and vinified separately in stainless steel tanks. Vinification is a blend of traditional whole bunch maceration and full carbonic maceration. Depending on the parcel, the macerations last between 7 and 14 days. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Daily light punching down of the cap during the maceration period, and 2-3 total pump overs depending on the length of maceration. After pressing the juice is transferred back to stainless steel tanks to complete alcoholic and malolactic fermentation.

Maturation: Aged separately for 12 months sandstone Amphoras. 1 month before bottling the components were blended in concrete tanks, and a low dose of sulfur (1g/HL) added. Bottled without fining or filtration.

pH: 3.7

Sulfur: 20ppm total SO₂, 12ppm free SO₂



Jean-François Malsert Saint-Joseph Rouge 2023

Region: Northern Rhône

Appellation: Saint-Joseph AOP

Grapes: 100% Syrah

Average Vine Age: 10 to 45-years-old

Altitude: 1,150 feet (350m)

Soils/Terroir: From multiple parcels located in the villages of Sécheras and Ozon, totaling 2.2ha. The parcels in Sécheras are exposed south, with soils of gneiss and granitic sand. The parcel in Ozon is exposed east, with soils of granitic silt and loam.

Farming: Organic

Harvest: Hand harvested

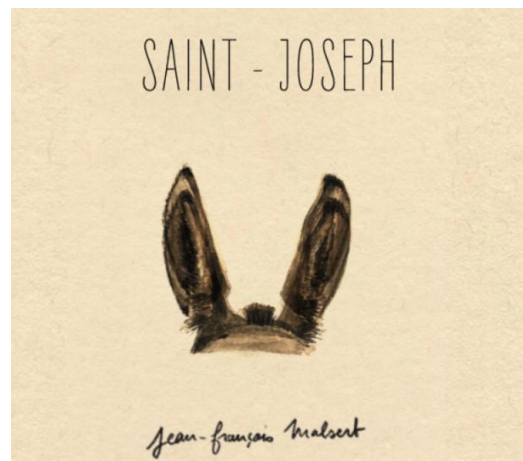
Yield: 19hl/ha

Winemaking: Due to hail, resulting in 50% losses, the Domaine chose to make a single Saint-Joseph cuvée in 2023. This wine is a blend of the grapes used for 'Lou Taïssou' and 'Les Sabots de Coppi' in a normal vintage. 14-day whole cluster fermentation in concrete and stainless-steel tanks using only the naturally occurring indigenous yeasts. Daily light punching down of the cap and 3 total pump overs during the maceration period. On the 15th day the grapes were pressed and transferred to concrete tanks to complete fermentation. After the completion of malolactic fermentation, the wine was racked, and a low dose of sulfur (1g/HL) added.

Maturation: Aged 12 months in a combination of sandstone Amphoras (80%) and a 15-year-old French oak demi-muids (20%). The components were blended after 12 months and transferred to concrete tanks for a further 6 months of ageing. 3-4 weeks before bottling a low dose of sulfur (1g/HL) was added. Bottled without fining or filtration.

pH: 3.84

Sulfur: 20ppm total SO₂, 9ppm free SO₂



Jean-François Malsert 'Les Sabots de Coppi' Saint-Joseph Rouge 2022

Region: Northern Rhône

Appellation: Saint-Joseph AOP

Grapes: 100% Syrah

Average Vine Age: 8, 10, and 45-year-old vines

Altitude: 1,150 feet (350m)

Soils/Terroir: From multiple parcels located in the village of Sécheras, totaling 1.2ha. The parcels are exposed south, with soils of gneiss and granitic sand.

Farming: Organic

Harvest: Hand harvested

Yield: 30hl/ha

Winemaking: 14-day whole cluster fermentation in concrete and stainless-steel tanks using only the naturally occurring indigenous yeasts. Daily light punching down of the cap during the maceration period. On the 15th day the grapes were pressed and transferred back to concrete tanks to complete fermentation. After the completion of malolactic fermentation, the wine was racked, and a low dose of sulfur (2g/HL) added.

Maturation: Aged 13 months in sandstone amphora and 7 months in concrete tanks. 3-4 weeks before bottling a low dose of sulfur (1.5g/HL) was added. Bottled without fining or filtration.

pH: 3.8

Total SO2: 35ppm



Jean-François Malsert 'Grassot' VdF Rouge 2024

Region: Northern Rhône

Appellation: Vin de France

Grapes: 50% Syrah, 50% Gamay

Average Vine Age: Syrah (4 years), Gamay (10 years)

Altitude: 1,380 feet (420m)

Soils/Terroir: From 2 parcels in the village of Sécheras totaling 1ha. The Gamay is exposed north on granite soils. The Syrah is exposed south on soils of granite and sand.

Farming: Organic

Harvest: Hand harvested

Yield: 30hl/ha

Winemaking: The Gamay was harvested in 2 passes. The grapes from the first pass (50%) were direct pressed and fermented in concrete tanks. The remaining grapes were harvested 4 days later and macerated whole bunch for 14 days in concrete tanks. On the 15th day the grapes were pressed and combined with the direct press juice in concrete tanks. The Syrah was macerated whole bunch for 6 days in stainless steel tanks. On the 7th day the grapes were pressed, and the juice transferred back to stainless steel tanks to complete fermentation. After the completion of malolactic fermentation, the Gamay and Syrah were transferred to lined Amphoras for ageing.

Maturation: Aged separately for 7 months in lined Amphoras. 1 month before bottling the components were blended in concrete tanks, and a low dose of sulfur (1g/HL) added. Bottled without fining or filtration.

pH: 3.37

Sulfur: <5ppm total SO₂, <5ppm free SO₂



Jean-François Malsert Chasselas VdF Blanc 2023

Region: Northern Rhône

Appellation: Vin de France

Grapes: 100% Chasselas

Average Vine Age: 7 years-old

Altitude: 1,250 feet (380m)

Soils/Terroir: From a .5ha parcel in the village of Sécheras, with a southern exposition and soils of silt, granite, and gneiss.

Farming: Organic

Harvest: Hand harvested

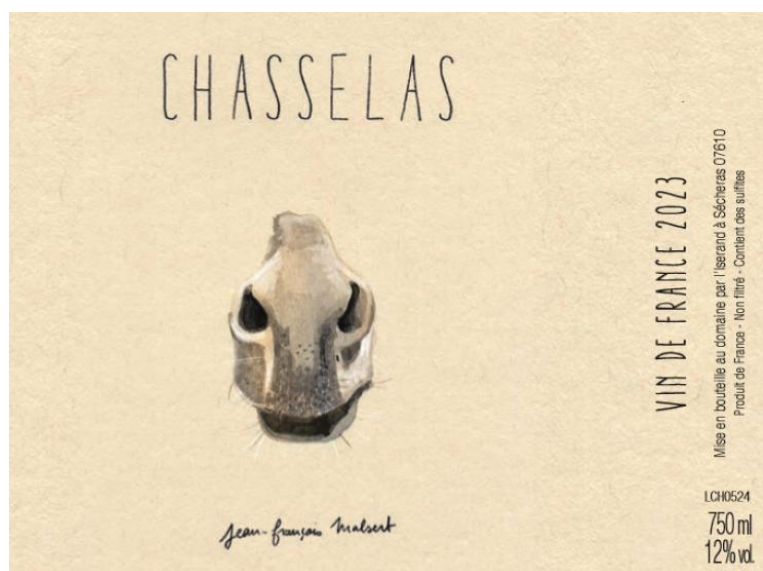
Yield: 20hl/ha (2,000 bottles produced)

Winemaking: Whole cluster pressing of the grapes upon arrival in the cellar. The juice undergoes 1 night of cold settling, before racking off the gross lees into sandstone amphoras. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. There was no stirring of the fine lees (battonage), and the wine completed malolactic fermentation.

Maturation: Aged 8 months in sandstone amphoras. 3-4 weeks before bottling the wine is racked and a low dose of sulfur (1g/HL) added. Bottled without fining or filtration.

pH: 3.52

Total SO₂: <20ppm



Jean-François Malsert 'Alliance' VdF Rouge 2022

Region: Northern Rhône and Corbières

Appellation: Vin de France

Grapes: 35% Syrah, 35% Carignan, 30% Grenache (The Carignan and Grenache were sourced from Sébastien Larnaud in Corbières)

Average Vine Age: 20 years-old

Altitude: 1,180 feet (360m) for the Syrah. 490 feet (150m) for the Carignan and Grenache.

Soils/Terroir: Granite for the Syrah. Red clay and limestone for the Carignan and Grenache.

Farming: Organic

Harvest: Hand harvested

Yield: 20hl/ha

Winemaking: The 3 grape varieties were whole cluster macerated in stainless-steel tanks for 2 weeks. The Carignan and Grenache were macerated and fermented together. Light daily punch downs begin during the second week of maceration. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 2 weeks of maceration the grapes were pressed and transferred back to stainless-steel tanks to complete fermentation. After the completion of malolactic fermentation, the Syrah was transferred to large used barrels, and the blended Carignan and Grenache was transferred to sandstone amphora.

Maturation: Aged 12 months, the Syrah in 600l used barrels and the blended Carignan and Grenache in sandstone amphoras. 3-4 weeks before bottling the components were racked, blended, and a low dose of sulfur (1g/HL) added. Bottled without fining or filtration.

pH: 3.52

Total SO₂: <20ppm



J-F. Malsert & S. Larnaud
Mise en Bouteille au domaine par l'Isereand 07610 Sécheras

Contient des sulfites - 13,5% vol
Produit de France - lot : LA10923-750ml

Jean-François Malsert 'Lou Taïssou Saint-Joseph Rouge 2022

Region: Northern Rhône

Appellation: Saint-Joseph AOP

Grapes: 100% Syrah

Average Vine Age: 20 years-old

Altitude: 820 feet (250m)

Soils/Terroir: From a 1ha parcel located in the village of Ozon. The vines are exposed east, with soils of granitic silt and loam.

Farming: Organic

Harvest: Hand harvested

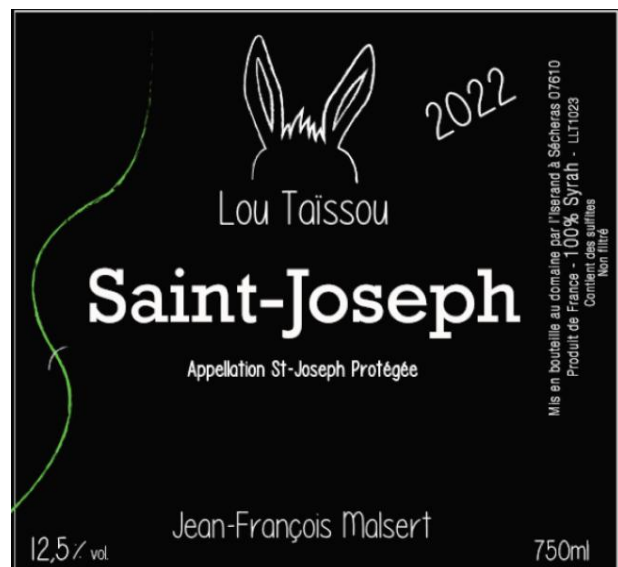
Yield: 35hl/ha

Winemaking: 14-day whole cluster fermentation in concrete tanks using only the naturally occurring indigenous yeasts. Daily light punching down of the cap during the maceration period. On the 15th day the grapes were pressed and transferred back to concrete tanks to complete alcoholic and malolactic fermentation.

Maturation: Aged 12 months in concrete tanks. A low dose of sulfur (1g/HL) was added during the summer after the harvest and again 3-4 weeks before bottling. Bottled without fining or filtration.

pH: 3.66

Total SO2: 20ppm



Jean-François Malsert 'Les Ruines' Saint-Joseph Rouge 2022

Region: Northern Rhône

Appellation: Saint-Joseph AOP

Grapes: 100% Serine (massale selection of a Syrah variant specific to Côte Rotie)

Average Vine Age: 6-year-old vines

Altitude: 1,083 feet (330m)

Soils/Terroir: From a .25ha parcel located in the village of Sécheras. The vines are exposed south, with soils of gneiss and granitic sand.

Farming: Organic

Harvest: Hand harvested

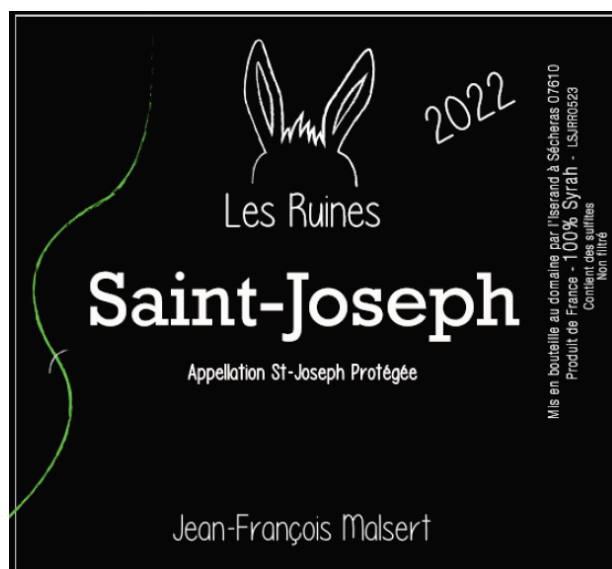
Yield: 15hl/ha

Winemaking: 12-day whole cluster fermentation in stainless-steel tanks using only the naturally occurring indigenous yeasts. Daily light punching down of the cap during the maceration period. On the 13th day the grapes were pressed and transferred back to stainless-steel tanks to complete fermentation. After the completion of malolactic fermentation, a low dose of sulfur (1g/HL) was added.

Maturation: Aged 10 months in sandstone amphora. 3-4 weeks before bottling a low dose of sulfur (1g/HL) was added. Bottled without fining or filtration.

pH: 3.88

Total SO2: 32ppm



Jean-François Malsert 'La Maquerelle' VdF Rouge 2019

Region: Northern Rhône

Appellation: Vin de France

Grapes: 100% Syrah (sourced from Organic vineyards in the Northern Rhône village of Eclassan)

Average Vine Age: 45 years-old

Altitude: 1,312 feet (400m)

Soils/Terroir: From 2 parcels totaling 2ha in the village of Eclassan. The parcels are exposed south and east, with soils of clay and gneiss.

Farming: Organic

Harvest: Hand harvested

Yield: 50hl/ha

Winemaking: The grapes were fully destemmed and placed directly into concrete tanks. The maceration lasted for 12 days with light punch downs and pump overs. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 12 days the grapes were pressed, and the juice transferred back to concrete tanks to complete fermentation.

Maturation: Aged 15 months in concrete tanks. 3-4 weeks before bottling the wine was racked, and a low dose of sulfur (1g/HL) added. Bottled without fining or filtration.

pH: 3.55

Total SO₂: <20ppm

