



Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Domaine Les Alexandrins Saint-Joseph Rouge - 2022

AOC Saint-Joseph, Vallée du Rhône, France

Domaine les Alexandrins - The Expression of the Rhône Valley Terroir. Made from old vines, our Saint-Joseph is a powerful and complex wine, vinified using methods that faithfully uphold local traditions.

DESCRIPTION

A partnership between two winegrowers in the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Domaine les Alexandrins crafts wines in the purest tradition of the Crozes-Hermitage and Saint-Joseph appellations. They are made from exceptional terroirs, ensuring the very finest expression of the appellation. Our four-hectare Saint-Joseph vineyard is located in Tournon-sur-Rhône. The average age of the vines is 25 years. It enjoys a superb east/south-east exposure.

TERROIR

Granite soil, interspersed with pebbles. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes.

THE VINTAGE

After a particularly hot and dry summer, the harvest began on August 17th with a perfectly ripe crop of white grapes, early enough to preserve all their freshness and natural balance. The reds followed, benefiting from a few saving rains that gave them more refinement. We favored infusion over extraction on our Crozes-Hermitage and our Brézème, preserving the crunchiness of the Syrah and the very delicate fruit of the vintage. In the cellar, the punching down and pumping for the 3 weeks of maceration released power and character for our Cornas, Saint Joseph and Hermitage. After devatting, a long aging will allow the wines to develop their aromatics, refine their tannins and gain in amplitude. The balance is already beautiful with controlled degrees and a lot of depth.

LOCATION

An Appellation d'Origine Contrôlée in the northern Rhône Valley since 1956, the Saint-Joseph vineyard extends along the right bank of the Rhône, on the 45th parallel. The vines are planted on steep hillside terraces dating back to Antiquity. Once called "Vin de Mauves", it was given its current name by Jesuits in the 17th century.

PROCESS

- Harvested by hand.
- Traditional vinification.
- 70% destemmed.
- 3-day cold maceration.
- Punching down and pumping over in alternation to break down and push in the pomace cap and draw out the aromas and tannins.
- Barrel fermentation for 20 days.
- Aged for 15 months in 2-year-old demi-muids (60-litre capacity barrels).



VARIETAL

Syrah

TASTING

Seductive deep black-red colour with shiny reflections. Still a little closed in its youth, the nose suggests a superb concentration of black fruit. Rich and generous with powerful tannins and lots of softness, the palate is perfectly balanced by a beautiful minerality on the finish, signature of the granite terroir. A distinguished and very elegant Saint Joseph which is still in its youth and can be enjoyed for many years.

FOOD PAIRINGS

Game that is grilled or in a sauce.

SERVING

Serve between 16°C and 18°C. Right now: powerful and full-bodied. Cellaring time: ideally, 7 years to give the tannins time to relax and the aromatic palette to grow in complexity.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

92/100

"A tense, structured but juicy Saint-Joseph with aromas of crushed raspberries, sliced strawberries, crushed stones and peppercorns. Medium-bodied with fine tannins. There is a vivid expression on the palate with a succulent finish. Drink or hold."

James Suckling, 17/06/2024

