



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Saint-Joseph Rouge - 2023

AOC Saint-Joseph, Vallée du Rhône, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. The aim with our Saint-Joseph is to combine a mineral note, characteristic of wines from the Rhône Valley, with a fruity note, typical of the Saint-Joseph appellation. A unique blend, producing a refined wine with powerful tannins.



DESCRIPTION

A partnership between two winegrowers from the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Maison les Alexandrins produces northern wines in a style at once contemporary and timeless, always from exceptional vineyards unearthed by Alexandre Caso, a specialist in the terroirs of the northern Rhône Valley. Classics with a twist, these wines and how they are aged and blended are guided by the quest for perfect harmony from a very young age. Our vines are located nearby the village of Tournon.

TERROIR

The Saint-Joseph vines wind along the Rhône. They are planted on slopes covered in granite (decomposed in parts) facing east/south-east.

THE VINTAGE

2023 was a year full of contrasts, which required great composure and experience to deal with the climatic hazards. The winter was mild followed by a wet spring then a summer oscillating between hailstorms and drought, before a complicated harvest period, between August 17 and September 20. A permanent risk of rain and unpredictable weather forecasts required us to constantly adapt our plans in order to harvest our grapes, of good quality and well concentrated in sugars, at their optimal phenolic maturity. At the end of the harvest, the meticulous work was more than rewarded: this very unusual vintage proved to be very promising, perfectly well balanced across all quality indicators. In the cellar, we are pleasantly surprised by the freshness of the whites. The terroirs resisted drought and offer magnificent balance. Low temperature fermentations helped preserve the aromatics. The reds required long macerations in order to extract all the essence of the vintage. The wines from the lowlands are crisp and delicate, the wines from the hills stand out for their density and the radiance brought by the granite. The aging period has now started, the wines will improve and the textures will slowly become more complex in the cellar.



LOCATION

The Saint-Joseph vineyard stretches 40 km along the right bank of the Rhône on the 45th parallel, planted on steep slopes that were first terraced in Roman times. Once called “Vin de Mauves”, Jesuits in the 17th century gave it its current name. It achieved AOC status in 1956. At that time, it spilled into six villages (90 hectares). It was restructured in 1994 and now embraces 26 villages, covering an area of 1,330 hectares. The vineyard winds from Chavanay to Guilhaud, connecting Condrieu and Côte-Rôtie in the north with Saint-Péray and Cornas in the south. Nowadays, the appellation is known for its red wines made from Syrah – simultaneously powerful and elegant – and, on a smaller scale, for its whites made from Roussanne and/or Marsanne grapes.

PROCESS

This wine is produced each year upholding a style in which the granite terroir that brings mineral notes has to blend with the classic black fruit notes of the Saint-Joseph appellation.

- Maceration and fermentation for about 20 days with pumping over for the first few days and then punching down towards the end.
- Ageing in barrels for a period of 12 months with a small part in new oak.

VARIETAL
Syrah

13 % VOL.
Contains sulphites.

TASTING

Beautiful dress of a deep red, almost black, with shiny ruby undertones. This wine opens with a superb, precise, and complex nose, featuring aromas of red and black fruit, pepper, and spices, characteristic of Syrah from this granitic terroir. The attack on the palate is straightforward, before revealing a very nice balance with a delicate, precise tannic texture, peppery notes, and black fruit, followed by a long finish supported by beautiful freshness and a subtle tension, a mineral expression of this magnificent terroir. A wine of character, both powerful and digestible, that elevates Syrah.

FOOD PAIRINGS

This wine will pair perfectly with grilled meat or in a sauce.

SERVING

Serve at 17°C. Drink within 3 years.

