



Maison & Domaines
Les Alexandrins



Maison Les Alexandrins Saint-Joseph - 2019

AOC Saint-Joseph, Vallée du Rhône, France

Saint-Joseph by Maison les Alexandrins has been designed to combine the mineral note, characteristic of wines from the Rhône Valley, with the fruity note, characteristic of Saint-Joseph appellation. (produced every year keeping in mind that the granite soil which brings the mineral note must blend with the classic black fruit notes of the Saint Joseph appellation). A unique creation, which will give a refined wine with powerful tannins.

DESCRIPTION

Saint Joseph was originally called "Vin de Tournon". The monks who lived in this little village used to produce wine from the vineyard at the top of the hill behind the village.

TERROIR

The terroir in Saint Joseph is mainly composed of granite. The vineyard spreads out 40km along the right bank of the Rhône river. Since our first vintage in 2007, we look for a balanced wine using grapes from the north of the appellation, which bring minerality and fruit, and ones from the historical centre of Saint Joseph that give more flesh to the wine. The blending makes wines with great distinction and extremely balanced.

THE VINTAGE

After the historically dry and hot summer, the wines give an impression of opulence, concentration and generosity. Ageing will allow the wines to soften and slowly find their balance.

SITUATION

In the north of the appellation, the villages of St Pierre de Boeuf, Chavanay and Tournon.

PROCESS

Maceration and fermentation for about 20 days with pumping-over for the first few days followed by punching-down. Ageing in 1 and 2 year old barrels for 12 months to bring concentration to the wine.

VARIETALS

Syrah 100%

TASTING NOTES

Bewitching deep-black dress. On the nose, this wine reveals a beautiful aromatic complexity with notes of red and black fruit. Powerful and full in the mouth, it is well structured, with melted tannins, and aromas combining vanilla and toasted notes, with almost candied wild black fruit., This elegant wine can be enjoyed within five years and will go wonderfully with grilled meats casserole dishes.

SERVING

Serve at 17°C on grilled meats or small game.

