Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE







Maison Les Alexandrins Saint-Joseph - 2015

AOC Saint-Joseph, Vallée du Rhône, France

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. For our first vintage we wanted to make 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

For the appellations of the northern Rhone Valley, 2015 was a truly exceptional year, almost without precedent!
After a mild, wet winter and particularly high temperatures in spring, summer brought a heatwave even hotter than 2003. Welcome rain arrived in abundance in mid-August, followed anew by glorious sunshine and a providential wind that guaranteed perfect sanitary conditions and a regular and rapid ripening of the grapes. And so the harvest benefited from optimum conditions during the first two weeks of September.

LOCATION

In the north of the appellation, the villages of St Pierre de Boeuf and Chavanay.
For the historical centre of the appellation, the village of Mauves south of Tournon.

PROCESS

The grapes are cold-macerated before being fermented to increase the aromas of fruit. 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 10 months to bring concentration to the wine.

VARIETAL

Syrah 100%

TASTING

For this vintage, the granite of the terroir of St-Joseph expresses itself wonderfully. Dark red in colour, this wine has a very nice aromatic complexity, fresh notes of noble wood, black fruit, cocoa and scents of hot stones after the rain. On the palate, the attack is powerful, dense with tight tannins, long and impressive finish. Beautiful combination of freshness and aromatic complexity.

SERVING

Serve at 17°C on grilled meats or small game or why not try it with Pigeon ?

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

REVIEWS AND AWARDS

bettane + desseauve

15/20
Guide Bettane et Desseauve des vins de France, 01/08/2017

Wine Spectator

91/100
"Direct, with a strong ganache note out front, followed by warm fig paste and crushed plum fruit flavors. The ganache edge coats the finish with a flash of bay leaf, while brambly grip flows underneath."
James Molesworth, Wine Spectator, 15/11/2017

JEB DUNNUCK

92/100
"From four hectares of granite soils, the 2015 Saint Joseph is fresh and elegant, with a pure, clean, classy style. Blackberries, violets/spring flowers, loads of pepper, and a touch of minerality all emerge from this medium to full-bodied Saint Joseph that can be drunk today or cellared for a decade or more."
Jeb Dunnuck, 24/01/2018

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