



Maison Les Alexandrins
Nicolas Perrin



Maison Les Alexandrins Saint-Joseph - 2016

AOC Saint-Joseph (Vallée du Rhône), Red 2016

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

After the solar and Mediterranean 2015 vintage, 2016 is very structured and fresh. The wines are flattering right from the first months but their balance will carry them for many years.

SITUATION

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

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

Beautiful intense dress with ruby highlights. The nose offers aromas of black fruit and slightly smoky graphite notes. With a beautiful attack, dense and velvety, it develops powerful and harmonious tannins.

SERVING TIPS

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

