



## Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE

# SAINT-JOSEPH 2022 LES PONTS

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 three winegrowers in the Rhône Valley – Nicolas Jaboulet, Guillaume Sorrel 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 Tournonsur-Rhône. The average age of the vines is 25 years. It enjoys a superb east/southeast 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.

### 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).

### TASTING NOTES

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.

### VARIETALS

Syrah 100%

### SERVING

Serve between 16°C -18°C (61°-64°F). 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.

### FOOD PAIRING

Game that is grilled or in a sauce.