



Saint Alix

AOP Malepère 2023

750 ml - ALC. 14 % BY VOL.

Saint Alix embodies the discreet elegance of a refined and luminous vintage. Its name, filled with softness and nobility, pays tribute to the peaceful lands of the Domaine de la Sapinière. This cuvée draws its strength from the subtle balance between gourmet fruitiness and silky structure - the result of patient craftsmanship and a deep bond between grower and vine.



Grapes

40 % Merlot, 30 % Cabernet Franc, 30 % Grenache

Winemaking

The grapes undergo full destemming to preserve the integrity of the fruit. Fermentation lasts between 15 and 25 days depending on the grape variety, with precise temperature control (between 23 and 28°C). Daily punch-downs and rack-and-return techniques are used to extract finesse and vitality from each varietal.

Ageing

Aged for 8 months in concrete vats, which brings a supple texture and subtle maturity, while respecting the original expression of the terroir.

Tasting Notes

Brilliant cherry red in color, Saint Alix charms with an expressive bouquet of crisp red fruits, dominated by blackcurrant and morello cherry. The palate is generous and juicy, marked by silky tannins that stretch out gracefully into a balanced and persistent finish.

Recommended serving temperature: 18-20°C

Food Pairings

Perfect with a herb-crusted rack of lamb and roasted baby potatoes. For a more surprising match, try it with Lagrasse-style oreillettes (crispy pastries), whose lightness enhances the finesse of this cuvée.