



Saint Alix

AOP Malepère 2023

750 ml - ALC. 14 % BY VOL.

Saint Alix is an expression of our terroir and its singular identity, paying tribute to the peaceful lands of La Sapinière. It is a blend of all our grape varieties—a true “tutti frutti” of Merlot, Cabernet Franc and Grenache.

This cuvée offers a subtle balance between generous fruit and a silky structure.



Grape Varieties

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

Winemaking

Full destemming preserves the sincerity of the fruit. Maceration, lasting 15 to 25 days depending on the grape varieties, is carried out with precision. Fermented between 23 and 28°C, the must is worked daily through punch-downs and rack-and-returns, revealing the finesse and vitality of each variety.

Aging

An eight-month aging in concrete tanks gives Saint Alix an enveloping texture and subtle maturity, while respecting the original expression of the terroir.

Tasting Notes

A fruit-driven wine with a bright cherry-red colour, Saint Alix charms with its expressive nose of crunchy red fruits, dominated by blackcurrant and sour cherry. On the palate, it is generous and tender, marked by juicy freshness and a silky tannin texture that unfolds gracefully into a balanced, persistent finish.

Recommended serving temperature: 15–18°C

Food Pairing

Saint Alix pairs perfectly with a rack of lamb with Provençal herbs, served with grenaille potatoes. For an unexpected sweet note, enjoy it with oreillettes from Lagrasse, whose lightness enhances the finesse of the cuvée.