



Domaine Alain Voge

AOC Saint Joseph - Saint-Joseph

Our Saint-Joseph wine comes from Syrah vines aged about 15 years old. They are planted on a very poor granitic steep slope overhanging the Rhône.



Harvesting and vinification

Harvesting is manual, using tubs. Grapes are destemmed, maceration is 3 weeks long, with pigeage. Ageing lasts 15 months in barrels.

Our suggestion

Its potential for aging could be from 2 to 6 years. Our Saint Joseph is the perfect companion for red meats as well as pork products.

The wine

Deep garnet red colouring, with purple gleams. The nose is intense with aromas of small black berries. A dense mouth with notes of liquorice and pepper. Tannins are silky. This strong wine expresses the high minerality of its terroir.