



Equis, Saint Joseph Rouge, Northern Rhône, France, '2021'

Product code: `5709

PRODUCER PROFILE

We are thrilled to be distributing the wines of Alain Graillot's son, Maxime.

Maxime is in charge of Alain's domaine and has added a small 6.5ha holding in Crozes, Domaine des Lises, to the portfolio. He also manages several other vineyards in Cornas, St Joseph and Crozes, selecting tiny parcels of the very best grapes to make the Equis range. They are made in the same vein as his father's wines - the Equinoxe is a modern interpretation of Crozes for early drinking, whilst the Crozes Lises and St Joseph ignite in flavour after a year or two in bottle.

VITICULTURE

The vineyards of Domaine Equis are situated on steep, terraced slopes along the northern Rhône River, typically rooted in granitic soils that impart mineral nuances to the wine. The Syrah grapes come predominantly from old vines, often 30 years or more, which contribute depth and concentration. The domaine generally follows traditional viticultural practices with limited intervention, focusing on quality rather than quantity. Yields are kept low to moderate, around 30 to 40 hectoliters per hectare, to ensure intense flavours in the grapes.

WINEMAKING

Fermentation usually takes place with native yeasts in stainless steel or concrete vats, sometimes utilising open-top fermenters to enhance extraction. Extended maceration, lasting two to three weeks, helps develop the wine's rich colour, tannins, and complex aromas. Aging occurs over 12 to 18 months primarily in French oak barrels, a combination of new and used, which adds subtle oak-derived notes and integrates the tannins smoothly without overpowering the fruit. The wine is typically bottled with minimal filtration to preserve its natural character and freshness.

TASTINGNOTE

Domaine Equis Saint Joseph Rouge offers a deep ruby colour with aromas of ripe blackberries, black pepper, and subtle smoky earthiness. On the palate, it is medium to full-bodied with smooth tannins, balanced acidity, and a long, spicy finish.

FOOD MATCHING

This wine pairs well with grilled lamb, roast beef, game meats, hearty stews, and aged cheeses. It also complements mushroom dishes and roasted vegetables.



TECHNICAL DETAILS

Varieties:

Syrah 100%

Features

ABV: 12.5%

Colour: Red

Oak Ageing

Time: 12 to 18 Months

Type: French Oak Barrels

% wine oaked: 100

Style: Still wine

Case Size: 12 x 75cl

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