



SAINTE JOIE

MAISON MEYER

WINE HOUSE

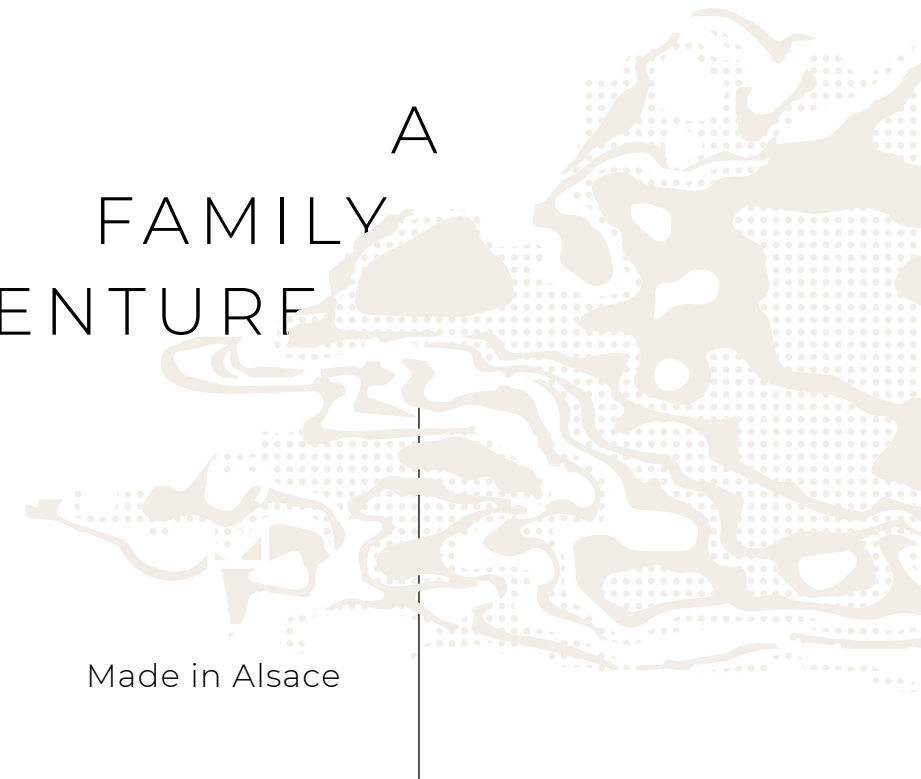
BONHEUR BRUT

CONTENTS

A Family Adventure Made in Alsace	3
Committed Winegrowers	7
Our Vineyard	9
Sainte Joie: a collection of exceptional wines	12
The Sainte Joie Collection	16
Sharing Experiences	26

A
FAMILY
ADVENTURE

Made in Alsace



Passing on
of a passion for vines and wine.

1939



1967



2022



1963

The Meyer family,
for several generations,
have been working the vines
in Saint-Hippolyte.



HUBERT & CLAUDINE

"My parents Claudine and Hubert MEYER started winegrowing on a very small parcel small plot. My father was pluriactive because, while working in the factory as a simple labourer worker at night, he and his wife worked in the vineyards during the day.

So it's thanks to the sweat of his brow, this unique know-how, a passion for the land and wine and the simplicity of my parents in their that our family began to grow."

Gilles MEYER

GILLES

"My parents passed the torch on to me in 2012 and we have continued to grow the estate with a more environmental approach."

& NOÉMIE

"Wine and gastronomy have always been a central place in my life as an epicurean. Meeting Gilles, my husband, was decisive. A passionate winegrower he always encouraged me to dare to follow my heart: little by little, I sowed the seeds of my professional conversion from the legal sector to his. Today, what is to pass on my passion and develop magnificent food and wine pairings to delight you alongside of gastronomy."

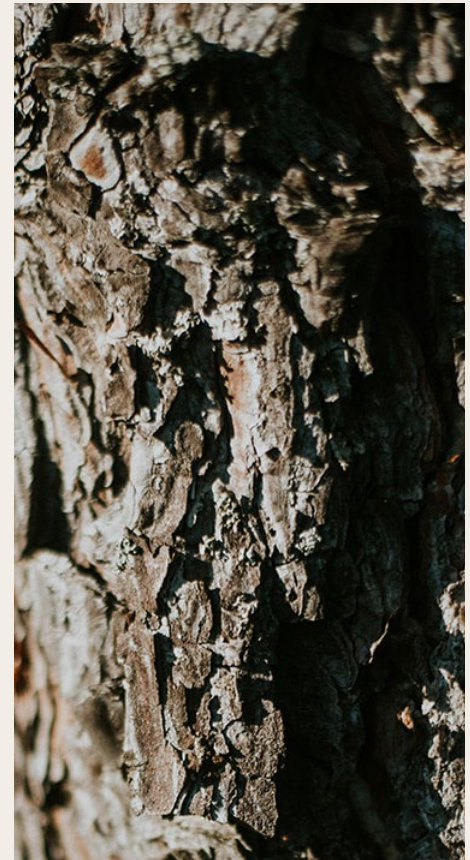
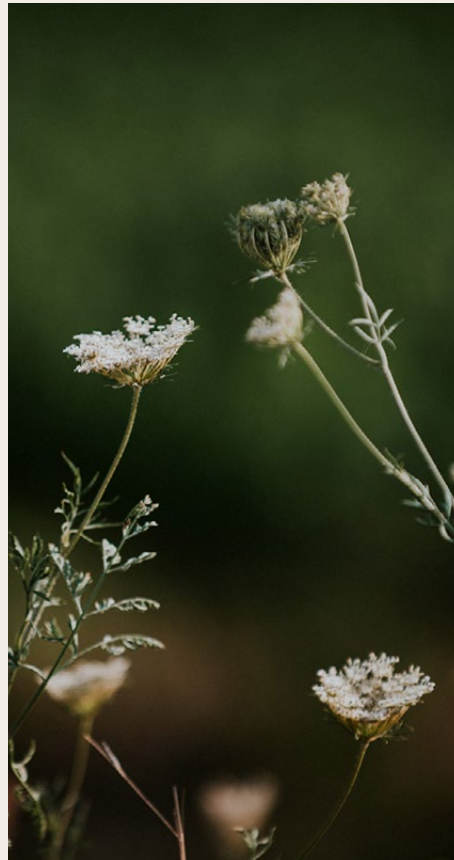


COMMITTED WINEGROWERS

"I know nothing more serious
than the cultivation of the vine."

Voltaire





OUR COMMITMENT

Above all, viticulture is the subtle alliance between know-how and the observation of what nature gives us day after day. Each vintage is unique. Our choices are guided by a determination to preserve the soil and produce quality grapes, healthy and alive!

OUR VINEYARD

"My roots are in heaven."
Father Ceyrac



Located in central Alsace, at the foot of the Château Haut-Kœnigsbourg castle. Our vineyards are spread several communes within a 2-kilometre radius, covering more than 30 hectares. The soils are clay-limestone and granitic.

The average age of the vines is 30 years.

We produce all the grape varieties Appellations Contrôlées Alsace and Crémant d'Alsace.

The desire to use zero herbicides naturally led us to validate the AB label (organic farming).

We practise biodynamic viticulture in an experimental results-oriented approach. We see the vineyard as one element of a system linked to the earth, the air, the water and other planets.



BIRTH

1992

Winegrowing company
Founded by Claudine
and Hubert Meyer

EVOLUTION

2012

Company taken over
by Gilles Meyer

Growth

Organic farming
Biodynamic

DIVERSIFICATION

2022

Creation of Domaine
Sainte Joie, with the arrival
of Noémie Meyer Ferré

DEPLOYMENT

2023

Acquisition of new
buildings in the commune
of Bergheim



DOMAINE SAINTE JOIE

A collection
of exceptional wines



With poetry and subtlety, Sainte joie reveals our roots in Saint-Hippolyte and the affirmation of our life around wine, because joy is deeper than pleasure and more concrete than happiness. Our joy is contagious, and we want to share to share it.

We want to trigger that special feeling through the sensory experience of our wines. Look, smell, tasting is above all what brings joy and gives it a chance to shine.

Noémie



SAINTE
JOIE MAISON
MEYER

THE LOGO

The Sainte Joie identity is based on an illustrated interpretation of the work of the vine.

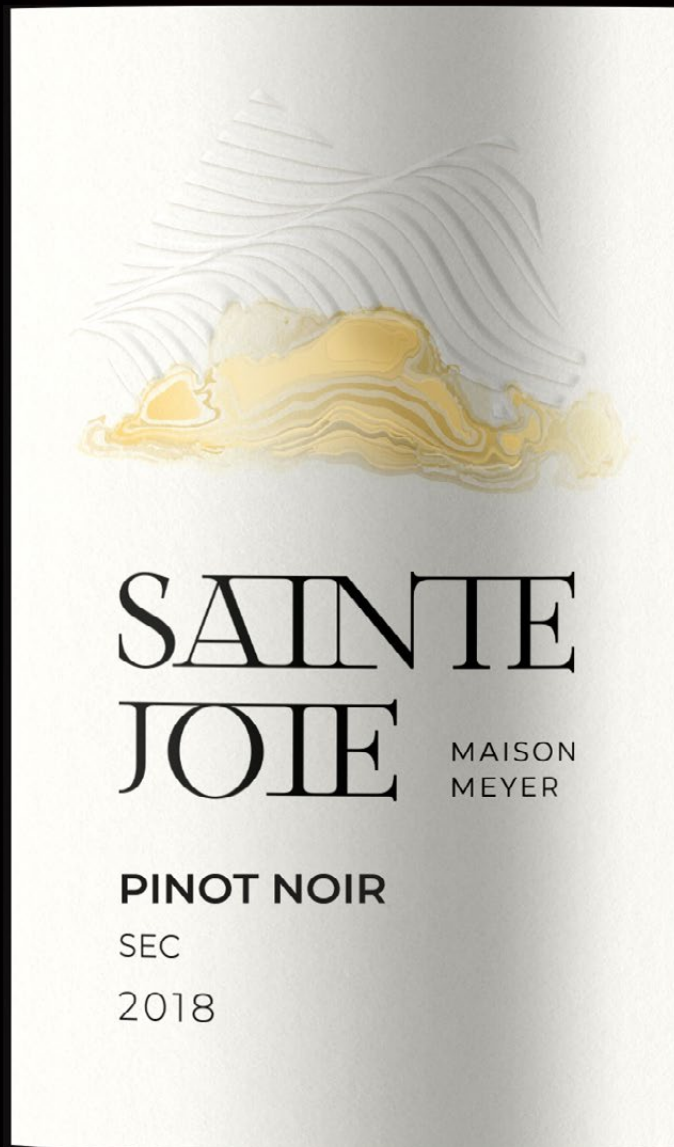
The Sainte Joie logo embodies the row of vines suspended from the trellis, which focuses all the winegrower's attention. This is where everything takes shape.



ELEGANT
SOBRE
TRADITION
/ MODERNITY

SAINTIE
JOIE MAISON
MEYER

The ligature of capital letters reveals another motif: an earth seen from the sky, like so many of our wonderful domain.



OUR LABELS

As part of our biodynamic and organic farming, the soil comes to life. The label illustrates the idea like a scarf blown by the wind, the plots move.

The shape underneath is dreamlike, leaving room for our imagination. It conjures up of images and memories, allowing us to use of one's own frame of reference, as in a wine tasting.

A scent? Like the symbolism of the sensory extension tasting.

A cloud? Providing the water necessary for vine growth.

The strata of a soil? A geological map?

Mother rock?

What do you see?

THE COLLECTION SAINTE JOIE

made possible by the expertise
of Maison Meyer

"One evening the soul of the wine
sang in the bottles."

Charles Baudelaire



THE SAINTE JOIE FAMILY



RIESLING SEC

2020
ORGANIC FARMING

Pairings

Iodized flavours, delicate, creamy, creamy, roasted, smoked, natural, vinegary, sweet and sour

EYE

The wine has a golden yellow color. It has a beautiful brilliance and appears sparkling.

NOSE

A sustained aromatic intensity emerges, with a synfruity, floral and mineral notes of wet stones. We quickly recognize citrus zest notes such as kumquat, while the floral side brings out aromas of white flowers such as hawthorn.

PALATE

Straightforward and subtle. Its lively attack the palate with width. This wine has great depth and complex depth aromas that echo those of the nose, as well as notes of honey.

On the finish, a very slight hint of "bel amer" contributes to the overall balance and represents the character of its granite terroir.





PINOT NOIR SEC

2019

Pairings

Grilled, smoky, rich flavours,
spicy, sweet, roasted

EYE

Bright ruby with purplish highlights.
Good viscosity with abundant, regular tears.

NOSE

Highly aromatic, the nose is initially dominated by black fruit aromas black currants, blueberries, black cherries and blackberries. This is followed by notes of sweet spices such as cinnamon, vanilla and roasted aromas.

PALATE

On the palate, the attack is round and suave, and an impression of velvetiness dominates. The same aromas as on the nose are present on the palate, with blackberry prevail.

Supple, silky tannins. Fine and elegant, it has a very long aromatic persistence. The finish features menthol, eucalyptus and candied fruit notes. A wine of great complexity.

PINOT GRIS

LATE HARVEST - 2018

Pairings

Spicy, sweet, sweet and sour flavors,
marbled

EYE

The wine has an intense golden yellow color. Shimmering.

NOSE

High aromatic intensity and great complexity. Notes of ripe fruit, citrus, caramel, figs and candied apricots. Ripe aromas are revealed. Notes gradually evolve towards exotic fruits.

PALATE

Remarkable balance between acidity and sugar. The aromas detected on the nose. The attack is silky and the aromatic power is all the more exceptional for its impressive length.





GEWURZTRAMINER

LATE HARVEST - 2018

Grand cru hengst

Pairings

Spicy, sweet flavors,
strong, blue-veined cheeses

EYE

The wine has a golden yellow color with coppery highlights.
The pigmentation, perfect brilliance and sparkle.

NOSE

The aromatic intensity is explosive and captivating. We note the presence of exotic fruits such as lychee and citrus zest. Floral notes of rose are superimposed on these scents. The complexity, due in particular to the phenolic ripeness of the fruit, unfolds with finesse.

PALATE

The aromas already detected on the nose are repeated on the palate. This wine balance between sugars and acids. The wine is roundness. Very good density. The wine's remarkable length lends itself to memorable pairings.

SAINTE JOIE,
ONE FOOT IN THE SOUTH

ROSÉ

GRENACHE . SYRAH . CINSAULT

Origin France / Provence / Coteaux Varois

Pairings

Savory, grilled, smoky, spicy flavors,
delicate, natural, iodized, sweet...

EYE

Bright, pearly, light peach color. Sparkling and limpid.

NOSE

Beautiful, intense aromatic expression dominated by lively notes of fresh exotic fruit, peach, white flowers and citrus.

PALATE

Straightforward, caressing and full-bodied, with just the right amount of refreshing mineral acidity. Fruity scents from the peach orchard, as such as lemon and pomelo already detected on the nose. The balance between ripe aromas and fruitiness is instantly fruitiness.

Very nice tension and thirst-quenching sensation

The finish is lively and pure.

The very present mineral imprint, combined with the fine acidity allows this wine to achieve great length.





CRÉMANT BRUT ROSÉ

PINOT NOIR

EYE

This wine has a salmon color with golden highlights.
It has a beautiful, bright color.

NOSE

The aromatic intensity allows Pinot Noir to convey its naturally seductive characteristics. The wine develops aromas of red fruits. The airiness of its bubbles denotes its freshness. The 2nd nose reveals aromas of cherry pit and almond.

PALATE

The fruity character dominates the palate. The aromas detected on the nose are repeated. In a second phase subtle scents of peony. This wine displays aromatic persistence.

CRÉMANT D'ALSACE BRUT NATURE

PINOT BLANC . AUXERROIS . PINOT NOIR

Organic Agriculture

EYE

Pale yellow with green highlights. The wine is limpid and brilliant, with a significant train of bubbles.

NOSE

Rather expressive, with good intensity, but no exuberance. Floral notes such as verbena, followed by citrus notes, grapefruit in particular.

PALATE

The fruity character dominates the palate. Airy and fluid, the wine suffers from no heaviness. The attack is lively and the mid-palate
The wine's tension and salinity thirst-quenching qualities.
Its acidity is structuring and reflects a very fine overall balance.





SAINTE JOIE,
ONE FOOT IN CHAMPAGNE
CHAMPAGNE
CHARDONNAY . PINOT NOIR

Origin France / Champagne

Pairings

This champagne is a perfect match
with all flavors and occasions.

EYE

Golden yellow with green highlights. The bubbles are fine, evenly sized and regular. The bubble train is harmonious and persistent.

NOSE

The nose is airy and full of freshness. Aromas of orchard fruits apple and pear. A hint of toast is with the presence of chardonnay.

PALATE

The attack is straightforward, and the chardonnay brings a lovely freshness which the wine's pleasant thirst-quenching characteristics. The balance between alcohol and acidity is very good, making this wine an elegant and balanced. Flavors echo the olfactory impressions, while allowing for good length.

EXPERIENCE OF SHARING



"Who knows how to taste never drinks
wine again but tastes secrets."
Salvador Dali.

Share with your family, friends or your company teams, laymen and amateurs alike, an unforgettable the magical world of wine!

Want to learn how to describe the wine you love? Want to learn how to describe the wine you like?

During a wine tasting session, we like to help you verbalize your perceptions and make you happy!





THE POWER OF TASTING

"Wine is the art of traveling through
dimensions. Time, space
and in the imagination"
Noémie

We adapt to your level of knowledge,
with friendly, 100% flexible events.
Our passion: pairing!

Contact us for more details!

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