



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

## Maison Les Alexandrins Crozes-Hermitage Blanc - 2016

AOC Crozes-Hermitage, Vallée du Rhône, France

The vineyard of Crozes-Hermitage isn't as old as that of Hermitage. It developed over this century towards the south to the detriment of fruit orchards.

### DESCRIPTION

There is a difference of Terroir between the vines planted North of Tain l'Hermitage, on the slopes of Gervans and those located in the villages further south.

### TERROIR

Our wine is made from Marsanne grapes from vines with an average age of 20 years.

The grapes come from different terroirs. In the north, granite slopes from "Les Pends" (with limestone on the surface) and in the South, stony soils on the locality of Chanos Curson. We aim to keep the finesse and minerality (vines from Les Pends) and at the same time, length and body (vines from Chanos Curson).

### THE VINTAGE

After the solar and Mediterranean 2015 vintage, 2016 is very structured and fresh. The wines are flattering right from the first months but their balance will carry them for many years.

### LOCATION

Crozes-Hermitage is the biggest appellation of the Northern Rhone with over 1300 hectares. It spreads over 11 localities in the Drôme on the left bank of the Rhône River.

The village of Mécurole and Chanos Curson are renowned for the production of Crozes-Hermitage Blanc.

### PROCESS

Wine produced from grapes from Chassis Est, Gervans and les Pends areas. Traditional vinification and ageing for one third in demi muid and two thirds in stainless steel.

### VARIETALS

marsanne blanche 60%, Roussanne 40%

### TASTING

Bright white with green reflections. Beautiful bouquet of fresh fruit (green apple and citrus fruit), white flowers and exotic fruit, along with delicate notes of ageing in oak. The mouth is supple and balanced with a lot of freshness and a very aromatic finish (floral and candied fruits).

### SERVING

Drink young as an aperitif with prawns.



## REVIEWS AND AWARDS

**JEB DUNNUCK** 93/100

"The 2016 Crozes-Hermitage Blanc (100% Marsanne) is a killer little white that should be snatched up by readers. Buttered orchard fruits, toasted hazelnuts, honeycomb and hints of toast all emerge from this medium to full-bodied, ripe, impressively textured beauty that has real heft and density."

Jeb Dunnuck, 24/01/2018

