



Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Domaine Les Alexandrins, Domaine les Alexandrins Crozes-Hermitage Blanc, AOC Crozes-Hermitage, Blanc, 2022

AOC Crozes-Hermitage, Vallée du Rhône, France

Domaine les Alexandrins - The Expression of the Rhône Valley Terroir. Made from old vines, our white Crozes-Hermitage is a great classic, elegant and refined, vinified using methods that faithfully uphold local traditions.

DESCRIPTION

A partnership between two winegrowers in the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Domaine les Alexandrins crafts wines in the purest tradition of the Crozes-Hermitage and Saint-Joseph appellations. They are made from exceptional terroirs, ensuring the very finest expression of the appellation. Our Crozes-Hermitage comes from a superb terroir planted with old vines located in the heart of the appellation, around the villages of Pont d'Isère (Les Flouris) and Beaumont Montoux (Vie Magne).

TERROIR

This parcel is located in the plains, on pebbles. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes. This is why some of our centenary vine stocks are able to withstand the tests of time and continue to give their best.

THE VINTAGE

After a particularly hot and dry summer, the harvest began on August 17th with a perfectly ripe crop of white grapes, early enough to preserve all their freshness and natural balance. The reds followed, benefiting from a few saving rains that gave them more refinement. We favored infusion over extraction on our Crozes-Hermitage and our Brézème, preserving the crunchiness of the Syrah and the very delicate fruit of the vintage. In the cellar, the punching down and pumping for the 3 weeks of maceration released power and character for our Cornas, Saint Joseph and Hermitage. After devatting, a long aging will allow the wines to develop their aromatics, refine their tannins and gain in amplitude. The balance is already beautiful with controlled degrees and a lot of depth.

LOCATION

An Appellation d'Origine Contrôlée in the northern Rhône Valley since 1937, the Crozes-Hermitage vineyard lies on the left bank of the Rhône, between the Hermitage and Saint-Joseph appellations. The earliest vines in this terroir were first grown in Roman times. Its name comes from two place names: "Crozes", from the Latin crucem, which means "cross" or "crossroads", and "Hermitage", from the Latin heremitagium, meaning "hermitage" in English. It refers to the hill rising above the Rhône, on the summit of which the knight Henri Gaspard de Stérinberg settled to live as a hermit on his return from the Albigensian Crusade.



PROCESS

A wine crafted in an immensely classic way, with carefully controlled ageing to bring nuance.

- Harvested by hand.
- Vinified in barrels of one or two wines.
- Stirred to add body.
- Matured in barrels for six months.
- Quantity limited to just 2,000 bottles.

VARIETALS

Roussanne 60%, Marsanne 40%

TASTING

Seductive pale-yellow colour with beautiful shiny reflections. This wine opens on the nose with a superb aromatic bouquet which delicately reveals the barrel vinification subtly mixed with notes of almonds, toast, brioche and citrus fruit. The palate reveals a very nice balance between the richness and power of Marsanne and the aromatics of Roussanne, with just the right acidity and lovely freshness. The tannins are soft and silky and the subtle woodiness brings nobleness to the fruity aromas. A vintage that highlights the balance of the Marsanne/Roussanne duo, with good aging potential of 5 to 8 years.

FOOD PAIRINGS

This rich, full-bodied wine with aromas of dried fruits is the perfect match for poultry in a cream sauce.

SERVING

Serve at 12°C. Right now: fresh and balanced. Cellaring time: ideally, open within 5 years.

