



Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Domaine les Alexandrins - Crozes-Hermitage - 2016

AOC Crozes-Hermitage, Vallée du Rhône, France

TERROIR

4 hectares, Clay-sand.

Vineyards located in the villages of Pont d'Isère (Les Flouris) and Beaumont Montoux (Vie Magne).

Semi-continental and Mediterranean climate sometimes.

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.

PROCESS

Manual harvest.

Traditional wine.

Destemming 100%.

Macération 3 days cold.

Two pump-over + two punch down/ day.

Fermentation 20 jours.

VARIETAL

Syrah

TASTING

In 2016, the grapes arrived in the cellar with beautiful balance and freshness. The color is of an intense black. The nose shows a delicate but complex bouquet of aromas: pretty notes of black fruit (blackcurrant, blackberries), smoked and grilled notes and sweet spices. In the mouth, the attack is full of freshness, dense, with fine tannins and beautiful aromas with subtle notes of ageing and red and black fruit. A perfect expression of this terroir.

SERVING

Tasting temperature 15 to 18°C.

REVIEWS AND AWARDS

Decanter 91/100

"Pure juniper and violets on the nose. The palate has inky concentration but remains fresh. Good tannic grain and bright acidity bring a lovely sense of liveliness and purity, with a long finish.

The best Crozes I've tasted from Alexandrins to date."

Decanter, 20/12/2017



**bettane +
desseuve**

15/20

Guide Bettane et Desseuve des vins de France, 00/08/2018

Wine Spectator

92/100

"A fresh, mineral-driven style, with sanguine and iron notes running from start to finish while cherry, red currant and raspberry fruit keeps pace. Mouthwatering finish. Drink now through 2022."

Wine Spectator, 00/00/2018

JEB DUNNUCK

93/100

"From two sites located in Crozes, one near the Pont l'Isère and the other near Beaumont Montoux, the 2016 Crozes Hermitage spent 12-18 months in a mix of used barrels. It offers terrific blackberry and cherry fruits intermixed with lots of peppery herbs, spice, and earthy minerality. Deep, layered, and pure on the palate, with medium-bodied richness and polished tannins, it's a rocking wine from this estate."

Jeb Dunnuck, 20/12/2018

 **Wine Advocate**

91/100

"Darker in hue and more serious in style than the négociant bottling, the 2016 Crozes-Hermitage Domaine les Alexandrins delivers pungent notes of asphalt, black olives and roasted meat, plus fresh red currants and raspberries. Medium to full-bodied, it's fresh and mouthwatering on the finish, inviting you back for another sip. Nicely done."

Wine Advocate, 28/12/2018

