



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

## Maison Les Alexandrins, AOC Côte Rôtie, Rouge, 2021

AOC Côte Rôtie, Vallée du Rhône, France



Maison Les Alexandrins, a signature modern in approach and contemporary in style. This wine owes its remarkable complexity and strength to Syrah, very much the king of grapes in the Côte-Rôtie appellation. An elegant, perfectly balanced wine with velvety tannins; smoky and black fruit flavours highlight its fine structure.

### DESCRIPTION

A partnership between two winegrowers from the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Maison les Alexandrins produces northern wines in a style at once contemporary and timeless, always from exceptional vineyards unearthed by Alexandre Caso, a specialist in the terroirs of the northern Rhône Valley. Classics with a twist, these wines and how they are aged and blended are guided by the quest for perfect harmony from a very young age. Most of our vines grow in the south of the appellation, in the Côte Blonde and Coteau de Tupin sectors.

### TERROIR

The granite parent rock is covered in places by schist but also by sand and chalky soil.

### THE VINTAGE

2021 was a winemaker vintage and required great responsiveness to very variable weather, comforting us in the pursuit of our good work in the vineyard. Winter was mild, followed by spring frosts before a dry mid-spring and then a cool summer with record rainfall. By stripping the leaves at the beginning of July, our grapes remained healthy. The harvest started in good conditions with the whites on September 13th in Brézème (-80% harvest due to frost), followed by Crozes-Hermitage and Condrieu. The summer conditions preserved a rare balance in our region. The Marsanne and Roussanne reveal freshness, minerality and precision, the Viogniers aromas of fresh fruit and a mouth full of finesse. For the reds, the lowland vineyards are full of indulgence with floral aromas and soft tannins. Finally, the granite terroirs reveal notes of pepper and spices and a rich palate.

### LOCATION

Côte-Rôtie has been an Appellation d'Origine Contrôlée in the northern Rhône Valley since 1940. Starting life on the right bank of the Rhône, Côte-Rôtie wines forge their character from the appellation's extremely steep slopes, which in places reach gradients of over 60°. The very narrow vineyard is planted in terraces just a few dozen vines wide. Only a few kilometres from Lyon, this is the northernmost appellation of the Rhône Valley.

### PROCESS

Our aim here is to produce consistently refined wines offering elegance and finesse.

- Maceration and fermentation for about 20 days with pumping over for the first few days and then punching down towards the end.

- Ageing for 15 months in one year-old barrels and in demi-capacity barrels).



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## VARIETALS

Syrah 98%, Viognier 2%

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## TASTING

Beautiful deep garnet red colour, with purple undertones. Very elegant nose offering a superb intense aromatic bouquet with aromas of violets and black fruit, such as morello cherries and black olives. Delicately mixed with very subtle notes of fresh spices and pepper, brought by aging in perfectly blended and integrated wood. The palate continues in elegance, with great freshness and finesse. The attack is frank and distinguished, before revealing a dense and soft texture with silky tannins that remind Burgundy wines with complex notes of cherries, peonies and cocoa. With very good length, the finish is perfectly well balanced, with a lot of sweetness, supported by a beautiful acidity. A particularly refined wine.

## FOOD PAIRINGS

This wine will go wonderfully with spicy red meats, game and cheeses.

## SERVING

This wine should be decanted at least an hour before serving to reveal its fullest expression. Serve at 17°C. Drink young.

