



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Hermitage Blanc - 2020

AOC Hermitage, Vallée du Rhône, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. A perfect balance between the two grape varieties – Marsanne and Roussanne –, this wine boasts a fine mineral signature. Delicate from start to finish, it is a subtle blend of fat and acidity in a vintage noted for its freshness.



DESCRIPTION

A partnership between three winegrowers from the Rhône Valley – Nicolas Jaboulet, Guillaume Sorrel 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.

TERROIR

Our grapes come from vines planted in the localities of Rocoule and Maison Blanche, where the loess and chalky soils are ideal for white wines.

THE VINTAGE

After a mild winter and spring, conditions were perfect when everything changed on June 15th: a hailstorm destroyed a large part of the Crozes-Hermitage vines. Then we experienced a heatwave in the summer, one of the hottest of the decade, which caused some berries to burn. Our team's efforts paid back fortunately and we managed to save part of the vineyard in great sanitary condition. And if Nature is sometimes harsh, it can also be generous. The harvest went perfectly well and although the quantities are limited, this vintage promises to be magnificent, despite a climatically and morally complicated year. The years in 9 regularly mark the memory of winegrowers and this vintage was no exception.

LOCATION

This Grand Cru's classic reputation has been built over the centuries around one hill and a history steeped in legend. Appreciated as far back as Roman times when they were called "Vienne wines" (like those from Côte-Rôtie), Hermitage wines then became known as "wines of the slopes of Saint-Christophe", named after the local chapel dedicated to the saint. It would seem that the name Hermitage first appeared in the 17th century in memory of the knight Henri Gaspard de Stérinberg who, in the 13th century, on his return from the Albigensian Crusades, decided to live as a hermit on this hill, granted to him by Blanche of Castile, Queen of Spain. He is said to have replanted a vineyard which went on to take the name of Ermitage, and then Hermitage. This was only the beginning of the vineyard's success; it is said that under the reign of Louis XIV, Hermitage was the favourite wine of the Russian tsars. The list of Hermitage enthusiasts is as long as it is illustrious, including as it does Henry IV, French poet Boileau, Louis XIII, Louis XIV, Nicolas II and Alexandre Dumas.



PROCESS

- Vinified in barrels.
 - Aged in barrels for 12 months.
-

VARIETALS

Marsanne 50%, Roussane 50%

TASTING

Beautiful shiny-gold colour. This wine reveals the freshness of the vintage and presents a perfect balance between acidity and alcohol: Marsanne brings the structure while Roussanne sublimates the wine with its acidity and finesse. All in harmony, the nose offers a superb aromatic bouquet with aromas of citrus fruit, brioche, toasted notes and dried fruit. With great finesse and body on the palate, it is delicately balanced between structure and acidity, with lovely freshness

FOOD PAIRINGS

This wine will go wonderfully with Bresse poultry with morels.

SERVING

Serve between 12°C and 14°C. Can be opened today. Its dried fruit flavours come through after it has been laid down for a few years.

