Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Cornas - 2017

AOC Cornas, Vallée du Rhône, France

DESCRIPTION

Notorious wine since the 10th Century. It has been served on French and foreign Royal tables. Cornas became an Appellation d'Origine Controlé in 1938.

TERROIR

For the most part, our wine comes from the locality called "Les Eygats". Located at an altitude of 250m on decomposed granite slopes, the vines are south, south-east facing.

THE VINTAGE

After the historically dry and hot summer, the wines give an impression of opulence, concentration and generosity. Ageing will allow the wines to soften and slowly find their balance.

LOCATION

The Appellation is limited to the locality of Cornas, in the Department of Ardèche on the right bank of the Rhône river. This small appellation of 90 hectares only produces red wines with great ageing potential.

PROCESS

Cold maceration before fermentation to develop the fruit. Maceration and fermentation for 20 days with pumping over during the first few days followed my pumping down. Ageing in 1 and 2 year old casks for 15 months.

VARIETAL

Syrah 100%

TASTING

Pretty deep black colour. Fresh and powerful nose, black fruit aromas, coffee and sweet spices. The ageing is well blended. On the palate, this 2017 Cornas develops a beautiful tannic texture, finely shaped, combining freshness and aromatic power. The finish is dense, powerful and surprisingly fresh, thanks to the altitude of the plots. A very nice wine.

SERVING

Wines from Cornas tend to open up after a few years. This Cornas has the advantage of having great elegance now and in 2 or 3 years time this will already be a great wine to drink. Having said this if you want to enjoy it with game or a "Lièvre à la Royale" another 7 years will sublimate this wine. Drink at 17°C.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

REVIEWS AND AWARDS

Decanter

95/100
"This is rich but extremely tightly knotted, and will take six to eight years to fully show off those Mediterranean spices and sweet plum fruits. It's a little more supple, with more of a typical southern Rhône character compared to the Côte Rotie wines in this tasting. It's big, generous and gorgeous, made from grapes purchased from two estates on south and southeast facing slopes in Les Eygats. 20% stems kept during winemaking."
Decanter, 06/09/2018

JEB DUNNUCK

90-92/100
"The 2017 Cornas from this estate is a charmer that has loads of red and black fruits, spice, leafy, peppery herbs, and earthy aromas and flavors. Possessing medium to full-bodied richness, terrific purity, and a rounded, already approachable style, drink it on release and over the following decade."
Jeb Dunnuck, 20/12/2018

Robert Parker WINE ADVOCATE

89-91/100
"Modest red plum and crushed stone notes mark the 2017 Cornas Maison les Alexandrins, drawn primarily from les Eygats. It's medium to full-bodied, with rather supple tannins that suggest this easygoing, red-fruited wine should be approachable young."
Wine Advocate, 28/12/2018

Wine Spectator

93/100
"Lively, with bright red currant and damson plum fruit, carried by racy acidity and lilting floral notes. Shows a mouthwatering chalky streak and a twang of iron on the finish, giving this a fresh and pure feel. Best from 2021 through 2038."
Wine Spectator, 05/12/2019

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