



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Viognier - 2019

Vin de France, VSIG, France

An elegant, fresh and aromatic wine, the perfect accompaniment for your aperitifs.

DESCRIPTION

An entry level white wine. We chose the Viognier variety because it is aromatic and brings great minerality. This wine offers immediate pleasure and will be perfect with aperitifs to accompany your seafood amuse-bouche.

TERROIR

The wine is produced from vines planted at altitude, mainly on the Coteaux d'Ardèche.

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.

PROCESS

Fermentation and ageing takes place in stainless steel tanks at low temperatures. The idea is to preserve the freshness and aromatics of the wine. Bottling takes place in the spring.

VARIETAL

Viognier 100%

TASTING

Beautiful shiny golden colour, with delicate green reflections. Typical of Viognier, the nose is rich with notes of apricot and citrus with a zest of grapefruit. The palate is very lively emphasising a remarkable freshness for this grape variety. It develops subtle aromas of citrus and white flowers. A very pleasant wine, the perfect match for an aperitif with friends.

SERVING

Drink young to 2 years. 12°C.



REVIEWS AND AWARDS

Wine Spectator 89/100
"Bright, floral style, with a honeysuckle note leading the way for light apricot and green almond notes. Fresh, breezy finish. Drink now."
Wine Spectator, 28/02/2021

