



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Les Alexandrins Cornas - 2016

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 Contrôlée 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 2015 vintage, when nature was particularly generous, 2016 offers us a beautiful winemaker vintage, allowing to highlight each terroir.

### 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 by pumping down. Ageing in 1 and 2 year old casks for 15 months.

### VARIETAL

Syrah 100%

### 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 sublimately this wine. Drink at 17°C.

### REVIEWS AND AWARDS

*Robert Parker*  
WINE ADVOCATE

91/100

"Crushed stone, red currants and raspberries mark the nose of the 2016 Cornas Maison les Alexandrins, which comes primarily from the lieu-dit of les Eygats, at about 250 meters above sea level. It's medium to full-bodied, with well-managed tannins that support the pristine red fruit without intruding, turning softly dusty on the long finish. This seems ideal for drinking over the next 3-4 years."

Wine Advocate, 28/12/2018





91/100

"Opaque ruby. Dark berries, licorice and olive aromas pick up a sexy floral quality with air. Sappy and energetic on the palate, offering spice-tinged bitter cherry, cassis and licorice flavors supported by a spine of juicy acidity. The floral nuance reappears on a long, smoky finish, where chewy tannins provide shape and closing grip."

Vinous, 01/09/2019

