



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Crozes-Hermitage Blanc - 2017

AOC Crozes-Hermitage, Vallée du Rhône, France

The vineyard of Crozes-Hermitage isn't as old as that of Hermitage. It developed over this century towards the south to the detriment of fruit orchards.

DESCRIPTION

There is a difference of Terroir between the vines planted North of Tain l'Hermitage, on the slopes of Gervans and those located in the villages further south.

TERROIR

Our wine is made from Marsanne grapes from vines with an average age of 20 years.

The grapes come from different terroirs. In the north, granite slopes from "Les Pends" (with limestone on the surface) and in the South, stony soils on the locality of Chanos Curson. We aim to keep the finesse and minerality (vines from Les Pends) and at the same time, length and body (vines from Chanos Curson).

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

Crozes-Hermitage is the biggest appellation of the Northern Rhône with over 1300 hectares. It spreads over 11 localities in the Drôme on the left bank of the Rhône River.

The village of Mécurole and Chanos Curson are renowned for the production of Crozes-Hermitage Blanc.

PROCESS

Vinified in demi-Muids (600 l).

Ageing 50% in demi-Muids and 50% in stainless steel vats for 6 months.

VARIETALS

marsanne blanche 60%, Roussanne 40%

TASTING

Pretty pale golden yellow colour with shiny undertones. The nose is fine and elegant, revealing delicate notes of white flowers, citrus and fresh vegetables like fennel and some sweet notes of noble wood. On the palate, the attack is fresh and generous, with a nice balance between the fruit, the discreet oak ageing and notes of red fruit, peach and pear. The finish is long with a beautiful aromatic and saline persistence.



SERVING

Drink young as an aperitif with prawns.

