



Maison & Domaines
Les Alexandrins



Maison Les Alexandrins Le Cabanon Rouge - 2019

Vin de France, VSIG, France



DESCRIPTION

It is in its French birthplace, between the towns of Vienne and Valence, that Syrah fully expresses itself. For some people, Syrah originates from Shiraz in Iran and was brought back by the Crusades. For others, Syrah appeared in the third century during the Roman Empire, at the time of Emperor Probus.

TERROIR

The vines are planted in the towns of Beaumont Montoux and Pont de l'Isère on the right bank of the river, in areas where there are pebbles from the Rhône, and on the hills of Ardèche.

THE VINTAGE

After the hail damage of 2019, we had to nurse our vineyards back to health with a range of gentle but complementary nutrients. This made 2020 a technically exacting year, especially since the weather reserved many surprises for us. Spring was extraordinarily hot and dry and, despite a short break in June when some welcome rain fell, summer saw a continuation of drought conditions right up until the harvest. With a high risk of mildew at the start of the season, constant and unpredictable winds, powdery mildew half way through the season and the threat of high temperatures and scorching, we were spared nothing, and it required a major effort to cope. Fortunately, the occasional shower, fairly cool nights and morning dew meant the vines did not suffer too much from the summer heat, and all our hard work seems to have paid off with the promise of a fine vintage. To avoid the hottest moments of the day, we began picking from 6 am so as to pick the grapes while they were cool. We began with the whites on August 19 and continued with the reds through until September 16. First tastings revealed aromatic wines of great freshness, with degrees rarely exceeding 13.5°. After so many twists and turns, it is a vintage that reverts to origin in a very "Northern Rhône" style, after the mediterranean vintage of 2018 and 2019.

PROCESS

The harvest date is determined according to the maturity of each grape variety. On arrival in the cellar, the grapes are destemmed. Cold pre-fermentation is carried out in order to extract the aromas of red fruit and violets. After maceration, the must ferments for a fortnight. Pumping over and punch downs are carried out. The wine is then aged in stainless steel vats to preserve the freshness and fruitiness of the wine.

VARIETALS

Syrah 95%, Viognier 5%

TASTING NOTES

This wine is immediately seductive with its easy-drinking character with notes of red berries and slightly peppery. On the palate, the northern Syrah is full of fruit and liveliness, well balanced by tannins nicely softened by Viognier.

SERVING

This wine can be served slightly chilled around 15-16 ° C as an aperitif. It can also ^{1/2}





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accompany grilled meats.

