



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## 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 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

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

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 accompany grilled meats.

