



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Les Alexandrins Côte-Rôtie Rouge - 2019

AOC Côte Rôtie, Vallée du Rhône, France

### DESCRIPTION

History has it that vines were planted here centuries ago. Two thousand years ago the Latin authors Martial, Pline l'Ancien, Columelle and Plutarque called the wine from Côte Rôtie "Vin Viennois". During the Middle Ages and Renaissance, the reputation of the wines from Ampuis just grew bigger. Before the revolution wines from Côte Rôtie were sent to Royal tables around the world; England, Russia, Prussia and France. The vineyard reached its peak in 1890. Every inch of sunny hillside was planted with vines. At this time, the outbreaks of Phyloxera and other diseases didn't demotivate the winegrowers. Unfortunately World War One will ruin all their efforts. Over 150 men were sent to war and the vineyards were abandoned. It is only in the sixties that the vineyard was attended again.

### TERROIR

The vineyard of Côte Rôtie is located on the hills of the right bank of the Rhône river. Some of the slopes exceed 60%. The vineyard is located at an altitude ranging between 180 and 325 metres and is composed of 73 localities.

The main stone is granite covered in places by schist but also sand and calcareous soils.

For the most part, our wine comes from the southern part of the appellation; Côte Blonde and Coteau de Tupin. We wished to make wines with great distinction but also with elegance and finesse rather than wines from the north that tend to be harder and more powerful.

### 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.

### LOCATION

The vineyard of Côte Rôtie is located on the hills of the right bank of the Rhône river to the north and south of the village of Ampuis. Some of the slopes exceed 60%. The vineyard is located at an altitude ranging between 180 and 325 metres and is composed of 73 different localities.

### PROCESS

Maceration and fermentation for about 20 days with pumping-over for the first few days followed by punching-down. Ageing in 1-year-old barrels for 15 months.



## VARIETALS

Syrah 98%, Viognier 2%

## TASTING

From the terraces of a locality called "Rosier", this Côte-Rôtie reveals a complex and powerful nose with notes of violets, black fruit, spices and liquorice. Dense and smooth on the palate, it offers silky and velvety tannins with great complexity and very good length. We recommend decanting this wine two hours before tasting. To be drunk within seven years with red meat, game, lamb or a spicy dish.

## SERVING

Currently this wine needs to be decanted at least an hour before serving.  
Drink in its youth: Slow roasted lamb will be a great match for this wine.

## REVIEWS AND AWARDS

**Wine Spectator** 93/100  
"Fresh and perfumed in feel, with silky-textured cherry and red currant notes joined by white pepper, sandalwood and black tea nuances. Shows a nice savory echo through the finish. Syrah and Viognier. Drink now through 2032."  
Wine Spectator, 01/01/2022



93/100  
"Deep violet color. Pungent, spice-accented red and blue fruits, cured meat and candied flowers on the expressive nose. Offers palate-coating cherry, black raspberry, smoky bacon and allspice flavors with a sweet hint of cola."  
Vinous



95/100  
"Overwhelming aromas of underripe wild strawberries, crushed rose, black peppercorn and clove. The palate is lush and perfectly ripe, with notes of rhubarb, black cherry and green cherry lifted by gentle acidity. Aeration or cellaring well through 2028+ should be beneficial for its beauty to shine."  
Anna-Christina Cabrales, Wine Enthusiast

