



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Hermitage Blanc - 2024

AOC Hermitage, Vallée du Rhône, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. A perfect balance between the two grape varieties – Marsanne and Roussanne –, this wine boasts a fine mineral signature. Delicate from start to finish, it is a subtle blend of fat and acidity in a vintage noted for its freshness.

DESCRIPTION

A partnership between two winegrowers from the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Maison les Alexandrins produces northern wines in a style at once contemporary and timeless, always from exceptional vineyards unearthed by Alexandre Caso, a specialist in the terroirs of the northern Rhône Valley. Classics with a twist, these wines and how they are aged and blended are guided by the quest for perfect harmony from a very young age.

TERROIR

Our grapes come from vines planted in the localities of Rocoule and Maison Blanche, where the loess and chalky soils are ideal for white wines.

THE VINTAGE

After 2023 which was full of contrasts, 2024 was once again a year marked by considerable challenges, requiring great composure and the benefit of experience to face the temperamental climate. After a mild winter, April was marked by frost, followed by intense rain throughout the spring and early summer until mid-July, followed by drought in August. These conditions were particularly testing for us: the fight against mildew, especially with its impact on the inflorescences, required constant attention. The harvest thus began around September 10th, requiring daily adjustments to the heterogeneity of the grape maturity. We had to taste and analyse the berries every day and the weather determined strategic choices and we had to constantly change the harvest schedule to harvest each plot at its optimal maturity. A painstaking work that was worth it, with a decisive impact on the quality and style of the vintage. Despite all these difficulties, the final quality of the grapes offers some great surprises. The first tastings are very promising with crisp and delicious reds and beautiful whites with melted acidity and a beautiful structure on the palate. The devatting has started and the ageing period that follows will allow our wines to improve and gain complexity.



LOCATION

This Grand Cru's classic reputation has been built over the centuries around one hill and a history steeped in legend. Appreciated as far back as Roman times when they were called "Vienne wines" (like those from Côte-Rôtie), Hermitage wines then became known as "wines of the slopes of Saint-Christophe", named after the local chapel dedicated to the saint. It would seem that the name Hermitage first appeared in the 17th century in memory of the knight Henri Gaspard de Stérimberg who, in the 13th century, on his return from the Albigensian Crusades, decided to live as a hermit on this hill, granted to him by Blanche of Castile, Queen of Spain. He is said to have replanted a vineyard which went on to take the name of Ermitage, and then Hermitage. This was only the beginning of the vineyard's success; it is said that under the reign of Louis XIV, Hermitage was the favourite wine of the Russian tsars. The list of Hermitage enthusiasts is as long as it is illustrious, including as it does Henry IV, French poet Boileau, Louis XIII, Louis XIV, Nicolas II and Alexandre Dumas.

PROCESS

- Vinified in barrels.
- Aged in barrels for 12 months.

VARIETALS

Marsanne, Roussane

TASTING

Superb gold colour with shiny reflections. All in finesse and elegance, the nose reveals a beautiful personality, offering a complex aromatic bouquet with aromas of citrus fruit associated with toasted, smoky and grilled almond notes, reminiscent of barrel vinification. Full bodied, powerful and spicy, the mouth shows a beautiful silky texture with a nice fattiness, well balanced by a delicate freshness. The depth of this wine, that very nice aging potential, will develop further with aging.

FOOD PAIRINGS

This wine will go wonderfully with Bresse poultry with morels.

SERVING

Serve between 12°C and 14°C. Can be opened today. Its dried fruit flavours come through after it has been laid down for a few years.

