



# Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE

## Domaine Les Alexandrins Crozes-Hermitage Rouge - 2024

AOC Crozes-Hermitage, Vallée du Rhône, France

Domaine les Alexandrins - The Expression of the Rhône Valley Terroir. Made from old vines, our Crozes-Hermitage is a great classic, elegant and refined, vinified using methods that faithfully uphold local traditions.

### DESCRIPTION

A partnership between two winegrowers in the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Domaine les Alexandrins crafts wines in the purest tradition of the Crozes-Hermitage and Saint-Joseph appellations. They are made from exceptional terroirs, ensuring the very finest expression of the appellation. Our Crozes-Hermitage come from a superb, four-hectare vineyard planted with old vines located in the heart of the appellation, around the villages of Chanos Curson (Chassis), Pont d'Isère (Les Flouris) and Roche de Glun (Saviauds).

### TERROIR

Sandy-clay soil covered in pebbles. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes. This is why some of our centenary vine stocks are able to withstand the tests of time and continue to give their best.

### 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

An Appellation d'Origine Contrôlée in the northern Rhône Valley since 1937, the Crozes-Hermitage vineyard lies on the left bank of the Rhône, between the Hermitage and Saint-Joseph appellations. The earliest vines in this terroir were first grown in Roman times. Its name comes from two place names: "Crozes", from the Latin crucem, which means "cross" or "crossroads", and "Hermitage", from the Latin heremitagium, meaning "hermitage" in English. It refers to the hill rising above the Rhône, on the summit of which the knight Henri Gaspard de Stérinberg settled to live as a hermit on his return from the Albigensian Crusade.

## PROCESS

- Harvested by hand.
- Traditional vinification.
- 70% destemmed.
- 3-day cold maceration.
- Punching down and pumping over in alternation to break down and push in the pomace cap and draw out the aromas and tannins.
- Barrel fermentation for 20 days.
- Aged for 12 months in 2-year-old barrels.

## VARIETAL

Syrah

13.5 % VOL.

Contains sulphites.

## TASTING

Beautiful intense and deep violet color, almost black. Very concentrated, the nose needs to breathe to reveal the full complexity of its powerful aromatic bouquet, with notes of very ripe red fruit such as strawberries, and subtle sweet spices, with perfectly integrated aging notes. Ample, rich, and complex, the palate offers refined and silky tannins, with superb aromas of fruit and spices and a lovely sweetness. Particularly long and smooth, the finish is captivating. A very beautiful wine to enjoy over the next ten years.

## FOOD PAIRINGS

Grilled red meat, spicy dishes or stews with lots of flavour.

## SERVING

Serve between 15°C and 18°C. Right now: packed with black fruit notes. Cellaring time: ideally, drink within 5 years.

