



Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Domaine les Alexandrins Condrieu Blanc - 2022

AOC Condrieu, Vallée du Rhône, France

Domaine les Alexandrins - The Expression of the Rhône Valley Terroir. A wine with exotic notes, all strength and lushness, our Condrieu is 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 Condrieu comes from a rare terroir, known as La Caille, located above Condrieu.

TERROIR

Granite soil. 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 a particularly hot and dry summer, the harvest began on August 17th with a perfectly ripe crop of white grapes, early enough to preserve all their freshness and natural balance. The reds followed, benefiting from a few saving rains that gave them more refinement. We favored infusion over extraction on our Crozes-Hermitage and our Brézème, preserving the crunchiness of the Syrah and the very delicate fruit of the vintage. In the cellar, the punching down and pumping for the 3 weeks of maceration released power and character for our Cornas, Saint Joseph and Hermitage. After devatting, a long aging will allow the wines to develop their aromatics, refine their tannins and gain in amplitude. The balance is already beautiful with controlled degrees and a lot of depth.

LOCATION

An Appellation d'Origine Contrôlée in the northern Rhône Valley since 1940, the Condrieu vineyard lies at the northernmost part of the Rhône Valley, on the right bank of the river, between the Côte-Rôtie and Saint-Joseph appellations. This terroir only produces white wines from the Viognier grape variety, whose earliest vines were first grown in Roman times.

PROCESS

- Harvested by hand.
- Grapes picked just before they are ripe to preserve their acidity.
- The juice is fermented in demi-muids (600-litre capacity oak barrels) and barrels.
- Quantity limited to just 1,500 bottles.



VARIETAL

Viognier 100%

TASTING

Beautiful bright-gold colour with golden highlights. Viognier fully blossomed in this vintage and offers a particularly aromatic nose, very seductive, dominated by superb exotic notes and aromas of white peaches. Full bodied and voluptuous on the palate, this wine reveals beautiful fattiness all in finesse, perfectly well balanced, with small vanilla notes which sublimate the exoticism of Viognier. Entirely vinified in barrels, this wine is definitely under the sign of charm and finesse.

FOOD PAIRINGS

Aromatically powerful, the Condrieu pairs exceedingly well with seafood (king prawns and crayfish) or spicy dishes such as a curry.

SERVING

Serve between 10°C and 12°C. Right now: powerful and charming. Cellaring time: ideally, open within 4 years.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

92/100

"A well-rounded, textured and seductive Condrieu. The nose shows aromas of apricots, pears and white flowers. It's medium-bodied with a refreshing core of lemons at the center. Round and succulent with some blanched almond character in the finish. Drink or hold."

James Suckling, 17/06/2024

