Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Crozes-Hermitage Blanc - 2025

AOC Crozes-Hermitage, Vallée du Rhône, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. A powerful white Crozes-Hermitage with complex notes, characterised by freshness and remarkable aromatic intensity. A truly elegant wine, especially seductive thanks to its floral aromas.

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. Our blend is composed of two terroirs: on the one hand, vines growing on the granite slopes of Les Pends and, on the other hand, the stony plains in the village of Chanos Curson.

TERROIR

Our wine is made from Marsanne and Roussanne vines with an average age of 20 years.

THE VINTAGE

Marked by contrasting climatic conditions, the 2025 vintage was a demanding, yet a promising year. After flowering under intense sunshine, a hailstorm at the end of June, and then a scorching August, the vines demonstrated remarkable resilience. While yields remained modest, the quality of the grapes concentrated, perfectly healthy, and exemplarily ripe promises great wines. The Roussanne and Marsanne, particularly early, opened the white harvest before the later-ripening Viognier, offering a nice spread out harvest. Syrah reached a uniform maturity across all appellations, requiring a quick and precise harvest. In the cellar, the reds revealed very healthy grapes and concentrated musts, favoring gentle vatting and giving rise to wines with a deep color, fine tannins, and delicious aromas. The whites, in excellent sanitary health, are distinguished by their acidic balance, their well-integrated structure and their beautiful aromas typical of northern grape varieties. Both whites and reds require careful aging to express all the complexity of a mature, harmonious vintage that promises very good aging. Like other years ending with the number 5, 2025 could well be among the very great vintages.

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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 Stérimberg settled to live as a hermit on his return from the Albigensian Crusade.

PROCESS
- Vinified in demi-muids (60-litre capacity barrels).
- 50% aged in demi-muids and 50% in concrete egg vats for 6 months.

VARIETALS
Marsanne, Roussanne

TASTING
Lovely, limpid pale yellow robe with brilliant highlights. Expressing great finesse, the nose offers an aromatic bouquet dominated by aromas of white orchard fruits, underscored by white flowers and delicate toasted notes, the signature of its barrel fermentation. Rich and powerful on the palate, this wine presents a beautifully struck balance, with a hint of lemon zest imparting a crisp acidity. It stands out for its remarkable freshness, despite the heat of the 2025 summer. A magnificent vintage, though with unfortunately limited production volumes.

FOOD PAIRINGS
This wine is perfect as an aperitif served with a prawn platter. It also pairs well with grilled fish (sole and sea bream) and works a charm with white meat, especially poultry.

SERVING
Serve at 12°C. Ideally drink within the next 3 to 5 years.

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