



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Collines Rhodaniennes Blanc Craies Blanches - 2024

IGP Collines Rhodaniennes, France

IGP Collines Rhodaniennes, Craies Blanches is a wine which skillfully combines the white grape varieties from the south of the Rhône Valley Viognier, Roussanne and Marsanne in a very simple and refined approach, offering a perfect balance between mineral freshness and deliciousness of the fruit.

DESCRIPTION

An association between two winegrowers from the Rhône Valley -Nicolas Jaboulet and Alexandre Caso-, Maison les Alexandrins offers northern Rhône wines in a style that is both contemporary and timeless, always based on exceptional terroirs unearthed by Alexandre Caso, terroir specialist from the Northern Rhône. These wines play the card of revisited classicism and aim for perfect harmony from an early age and this guides the aging and blending. Our vines are located in the townships of Beaumont Montoux and Pont de l'Isère on the right bank and on the Ardèche plateau.

TERROIR

Originating from a vineyard that is currently undergoing organic conversion, in the heart of the beautiful landscape of the Drôme, it flourishes on clay-limestone soil. The vines run along the banks of the Rhône river, at the foot of the Vercors mountain, facing the sublime cliffs of the "Trois Becs". A unique terroir which gives it a lot of freshness and crunchy fruit.

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.

PROCESS

In order to reveal all the simplicity of the pure fruit, "Les Craies Blanches" gets very little intervention: a partial destemming of the grapes on arrival in the cellar, a few pump-overs and 100% vinification in concrete vats. The minerality of the concrete enhances that of the terroir.



VARIETALS

Marsanne, Roussanne, Viognier

13 % VOL.

TASTING

Beautiful golden-yellow colour with shiny reflections. Particularly aromatic, the nose opens with notes of white peaches and citrus fruit typical of Viognier before revealing notes of toasted bread reminiscent of Marsanne and Roussanne. After a beautiful, lively and honest attack, the palate reveals a very nice balance with freshness supported by soft and well-integrated tannins.

FOOD PAIRINGS

This accessible and easy-drinking wine is suitable for meals with friends and family. It will go wonderfully with your aperitifs or simple dishes such as white meat, poultry or grilled fish.

SERVING

Serve at 10°C. Drink within 3 years.

