



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

## Maison Les Alexandrins Crozes-Hermitage - 2020

AOC Crozes-Hermitage, Vallée du Rhône, France



Maison Les Alexandrins, a signature modern in approach and contemporary in style.

An exceedingly elegant red Crozes-Hermitage that strikes the perfect balance between generosity from the red fruit and strength from the round and velvety tannins. To be enjoyed straight away or within the next 5 years!

### DESCRIPTION

A partnership between three winegrowers from the Rhône Valley – Nicolas Jaboulet, Guillaume Sorrel 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. Part of our blend comes from the village of Beaumont Montoux which produces very generous, precise wines. This is rounded out with wine from a locality called Les Pends, near Mercuriol, for depth and acidity.

### TERROIR

The terroir comprises granite slopes to the north, similar to those in Hermitage, while the soil to the south is mainly alluvial with some terraces containing stones washed up by the Rhône. The vines are planted on slopes facing due south benefiting from the Mistral breeze. There is a great difference between the wines produced in the north or in the south of the appellation. Maison les Alexandrins' Crozes-Hermitages mainly come from vines planted in the alluvial plain.

### THE VINTAGE

After the hail damage of 2019, we had to nurse our vineyards back to health with a range of gentle but complementary nutrients. This made 2020 a technically exacting year, especially since the weather reserved many surprises for us. Spring was extraordinarily hot and dry and, despite a short break in June when some welcome rain fell, summer saw a continuation of drought conditions right up until the harvest. With a high risk of mildew at the start of the season, constant and unpredictable winds, powdery mildew half way through the season and the threat of high temperatures and scorching, we were spared nothing, and it required a major effort to cope. Fortunately, the occasional shower, fairly cool nights and morning dew meant the vines did not suffer too much from the summer heat, and all our hard work seems to have paid off with the promise of a fine vintage. To avoid the hottest moments of the day, we began picking from 6 am so as to pick the grapes while they were cool. We began with the whites on August 19 and continued with the reds through until September 16. First tastings revealed aromatic wines of great freshness, with degrees rarely exceeding 13.5°. After so many twists and turns, it is a vintage that reverts to origin in a very "Northern Rhône" style, after the mediterranean vintages of 2018 and 2019.



## 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

- Pre-fermentation cold maceration to develop the fruit.
- Maceration and fermentation for about 20 days with pumping over for the first few days and then punching down towards the end.
- Ageing in conical vats and demi-muids (60-litre capacity barrels) for 10 months.

## VARIETAL

Syrah 100%

## TASTING

Beautiful deep-purple colour. This wine reveals a particularly seductive nose, with a subtle mix of aromas of small red fruit. On the palate, it opens up with a frank attack before revealing itself with finesse and balance and a beautiful freshness and round, velvety tannins, perfectly softened by aging in wooden vats. Very elegant, it is already very pleasant to drink.

## FOOD PAIRINGS

This wine will go wonderfully with grilled meats.

## SERVING

Serve between 16°C and 17°C. Drink within 5 years.

## REVIEWS AND AWARDS

**JEB DUNNUCK** 90-92/100

"Lots of black and blue fruits, burning embers, and candied flower notes all emerge from the 2020 Crozes-Hermitage. Medium to full-bodied, it has a pretty, elegant, seamless texture, ripe tannins, and a great finish."

Jeb Dunnuck, 17/02/2022

**Decanter** 92/100

"Gorgeously fresh and complex nose, showing potpourri and rose notes alongside the blackberry fruit. Rounded, medium-bodied, unadorned style of Crozes, exceptionally well-balanced and pure. A classic Crozes-Hermitage."

Decanter, 01/10/2021

