



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Crozes-Hermitage Blanc - 2024

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

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

- 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

Beautiful clear colour with shiny reflections. All in finesse, the nose is particularly floral, with aromas of white flowers, delicately associated with notes of white-flesh fruit and subtle toasted notes, signature of the vinification in barrels. Perfectly balanced between roundness and freshness, the mouth offers a silky texture sublimated by 9 months of aging in wood, and extends on a beautiful length.

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.

