



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Cornas Rouge - 2024

AOC Cornas, Vallée du Rhône, France

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

Benefiting from its remarkable high-altitude location where it enjoys a cooler climate and the sun's heat, this Cornas is a powerful wine with elegant notes of black fruit.



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. Most of the wine comes from the locality of Les Eygats.

TERROIR

Located at over 250 metres altitude on terraces containing decomposed granite, the vineyard enjoys a pleasant south/south-east exposure.

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 1938, the vineyard lies on the right bank of the Rhône, on the eastern side of the Massif Central in the village of Cornas. The steep slopes facing east and south-east form a natural amphitheatre, shielding the vines from cold winds. Here the full strength of Syrah, the appellation's sole grape variety, is expressed. The Cornas vineyard is ancient, dating back to Roman times. Romans are said to be responsible for the terraced structure and the first chaillées (dry stone walls). The first written evidence of vineyards in the area dates back to the 10th century, when the Canon of Viviers mentioned that the church in Cornas was "surrounded by vines". A document from 1763 also speaks about the "powerful wine" produced in the village.

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 barrels of one and two wines for 15 months.
-

VARIETAL

Syrah

TASTING

Beautiful deep-red colour with shimmering highlights. Intense, the nose reveals a complex aromatic bouquet with notes of black fruit and spices, such as cade wood and white pepper. Rich and opulent, the palate offers a beautiful density and silky, powerful tannins, typical of the terroir, which will delicately blend over time. Cornas in all its splendor, this powerful and elegant wine requires a few years of aging to reveal its full complexity.

FOOD PAIRINGS

This wine will go wonderfully with grilled red meats and game. When aged from 7 to 10 years, it pairs marvellously with hare à la royale.

SERVING

Serve at 17°C. This Cornas is wonderfully elegant and can be enjoyed after just two or three years' cellaring. However, the appellation is known for revealing the secrets of its wines after many more years and an additional seven years will bring out its best.

