



# Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Domaine les Alexandrins - Crozes-Hermitage - 2018

AOC Crozes-Hermitage, Vallée du Rhône, France

### TERROIR

4 hectares, Clay-sand.

Vineyards located in the villages of Mercurol (Chassis), Pont de l'Isère (Flouris) and la Roche de Glun (Saviauds)

Semi-continental and Mediterranean climate sometimes.

### THE VINTAGE

In 2018, we were lucky to have another very good vintage in the Northern Rhône Valley. A generous and qualitative crop despite major climatic hazards that required the greatest attention.

There was an early start to the vegetative cycle with a particularly rainy spring, especially in May and June, causing suspicions of mildew, which, fortunately did not take place. Then the summer was scorching hot with drought and risks hailstorms. These tense and extreme conditions required increased monitoring, responsiveness and constant vigilance in the vineyard.

The harvest then began under bright sunshine on August 31st with our first harvest on the Brézème appellation and ended on September 25th with the red St Joseph. For each area, the sessions were quite short, with a very strict selection of the bunches, in order to harvest at optimum maturity while maintaining freshness and liveliness. We have worked daily, tasting the berries, differentiating the age of the vines, the grape varieties, the terroirs to personalise each snip of secateurs and only select the best.

Thus, the 2018 wines are ample, voluptuous and generous, with great liveliness and freshness.

### PROCESS

Manual harvest.

Traditional wine.

Destemming 100%.

Maceration 3 days cold.

Two pump-over + two punch down/ day.

Fermentation 20 days.

### VARIETAL

Syrah

### TASTING

In what was a particularly hot vintage, the Syrah expressed itself to perfection on this terroir of round pebbles to offer a characterful, rich and intense wine. Deep black in hue, with emphatic aromas of black fruit and pepper, this is a wine that is powerful and distinguished in the mouth, with excellent cellaring potential.



## SERVING

Tasting temperature 15 to 18°C.

## REVIEWS AND AWARDS



15-16/20

"Profil sérieux, rappelant le fruit noir concentré de Cornas. La bouche est musclée sans excès. La rondeur de l'alcool lui apporte un certain charme."

La Revue du Vin de France, 29/05/2019

**JEB DUNNUCK**

94/100

"I loved the 2018 Crozes-Hermitage from barrel last year and it showed beautifully from bottle. Its dense purple color is followed by rocking notes of black raspberry fruits, tapenade, ground pepper, and smoked earth. This rich, medium to full-bodied, concentrated Crozes-Hermitage has a wonderful texture, ripe tannins, and a great finish. Well worth seeking out, this terrific 2018 will evolve for 10-15 years."

Jeb Dunnuck, 19/11/2020



16/20

"Semi-stemmy on the nose, giving subtle herby notes, plus dark black fruit which gives full body. Attractive soy character on the finish."

Jancis Robinson, 01/10/2019



91

"Normally a good-sized step up from the négociant bottling, the 2018 Crozes-Hermitage Domaine les Alexandrins is a full-bodied, concentrated effort loaded with black olives and dark, plummy fruit. The tannins are supple, making it immediately approachable, with a rich texture and velvety finish. I'm not sure about its long-term prospects, but it should drink well for at least 6-7 years."

Wine Advocate, 13/05/2021

**JEB DUNNUCK**

92-94/100

"Coming from estate vineyards, the 2018 Crozes-Hermitage was all destemmed and brought up in used barrels. This deep purple/plum-hued effort offers textbook dark blackberry and black raspberry fruits intermixed with textbook olive, pepper, and floral aromas and flavors. Balanced, medium to full-bodied, beautifully textured and seamless on the palate, with ultra-fine tannins, it's a beautifully complex, layered Crozes Hermitage that's going to shine right out of the gate, yet also evolve for a decade. I often don't find a difference in the quality between the Maison and Domaine releases, but in 2018, the Domaine looks to be a step up."

Jeb Dunnuck, 01/12/2019

