



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Crozes-Hermitage Blanc - 2023

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

2023 was a year full of contrasts, which required great composure and experience to deal with the climatic hazards. The winter was mild followed by a wet spring then a summer oscillating between hailstorms and drought, before a complicated harvest period, between August 17 and September 20. A permanent risk of rain and unpredictable weather forecasts required us to constantly adapt our plans in order to harvest our grapes, of good quality and well concentrated in sugars, at their optimal phenolic maturity. At the end of the harvest, the meticulous work was more than rewarded: this very unusual vintage proved to be very promising, perfectly well balanced across all quality indicators. In the cellar, we are pleasantly surprised by the freshness of the whites. The terroirs resisted drought and offer magnificent balance. Low temperature fermentations helped preserve the aromatics. The reds required long macerations in order to extract all the essence of the vintage. The wines from the lowlands are crisp and delicate, the wines from the hills stand out for their density and the radiance brought by the granite. The aging period has now started, the wines will improve and the textures will slowly become more complex in the cellar.



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.

