



# Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE

## Domaine Les Alexandrins Crozes-Hermitage Blanc - 2023

AOC Crozes-Hermitage, Vallée du Rhône, France

Domaine les Alexandrins - The Expression of the Rhône Valley Terroir. Made from old vines, our white Crozes-Hermitage is a great classic, elegant and refined, vinified using methods that faithfully uphold local traditions.

### DESCRIPTION

A partnership between two winegrowers in the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Domaine les Alexandrins crafts wines in the purest tradition of the Crozes-Hermitage and Saint-Joseph appellations. They are made from exceptional terroirs, ensuring the very finest expression of the appellation. Our Crozes-Hermitage comes from a superb terroir planted with old vines located in the heart of the appellation, around the villages of Pont d'Isère (Les Flouris) and Beaumont Montoux (Vie Magne).

### TERROIR

This parcel is located in the plains, on pebbles. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes. This is why some of our centenary vine stocks are able to withstand the tests of time and continue to give their best.

### 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 Stérimberg settled to live as a hermit on his return from the Albigensian Crusade.

## PROCESS

A wine crafted in an immensely classic way, with carefully controlled ageing to bring nuance.

- Harvested by hand.
- Vinified in barrels of one or two wines.
- Stirred to add body.
- Matured in barrels for six months.
- Quantity limited to just 2,000 bottles.

## VARIETALS

Roussanne, Marsanne

## TASTING

Attractive pale-yellow colour with beautiful bright reflections. This wine opens with a particularly aromatic nose with notes of white-fleshed fruit underlined by subtle hints of spice. Full bodied and generous, the palate is perfectly balanced between the concentration and power of Marsanne, particularly rich and fragrant in this vintage, and the aromatic precision and acidity of a concentrated Roussanne. It continues with a long finish, predicting great capacity for aging.

## FOOD PAIRINGS

This rich, full-bodied wine with aromas of dried fruits is the perfect match for poultry in a cream sauce.

## SERVING

Serve at 12°C. Right now: fresh and balanced. Cellaring time: ideally, open within 5 years.

