



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Viognier - 2021

Vin de France, VSIG, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. An elegant, fresh, aromatic wine, the perfect wine for an aperitif.

DESCRIPTION

A partnership between three winegrowers from the Rhône Valley – Nicolas Jaboulet, Guillaume Sorrel 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. The wine comes from high-altitude vineyards, mainly located on the slopes in the Ardèche. The wine comes from high-altitude vineyards, mainly located on the slopes in the Ardèche and few parcels in the Bréseyne area.

TERROIR

Located from high-altitude vineyards of the Ardèche, our vines benefit from cool temperatures.

THE VINTAGE

2021 was a winemaker vintage and required great responsiveness to very variable weather, comforting us in the pursuit of our good work in the vineyard. Winter was mild, followed by spring frosts before a dry mid-spring and then a cool summer with record rainfall. By stripping the leaves at the beginning of July, our grapes remained healthy. The harvest started in good conditions with the whites on September 13th in Brézème (-80% harvest due to frost), followed by Crozes-Hermitage and Condrieu. The summer conditions preserved a rare balance in our region. The Marsanne and Roussanne reveal freshness, minerality and precision, the Viogniers aromas of fresh fruit and a mouth full of finesse. For the reds, the lowland vineyards are full of indulgence with floral aromas and soft tannins. Finally, the granite terroirs reveal notes of pepper and spices and a rich palate.

LOCATION

The birthplace of the Viognier grape variety is located in Condrieu and on the slopes of neighbouring villages. Until recently, this variety was only grown here. Legend has it that the original provenance of Viognier is the Dalmatian coast and the variety was brought to France by the Roman Emperor Probus. However, while it takes its name from the Celtic word vidu (wood), found in the Savoyard place name Vions, a 2004 DNA analysis revealed its Alpine origins. A Piedmont variety, Freisa, is a close relation.

PROCESS

Here the aim is to preserve the wine's freshness and aromatic palette:

- Fermented and aged in stainless steel vats at low temperature.
- Bottled early, in spring.



VARIETAL
Viognier 100%

TASTING

Superb bright colour with golden undertones. This particularly fresh vintage allows Viognier to offer its rich aromatic bouquet with exotic notes. The nose shows a magnificent bouquet of aromas of white peaches and citrus fruit. On the palate, it shows balance and freshness, thanks to a beautiful acidity. A very seductive wine, to be tasted in its youth.

FOOD PAIRINGS

This wine is perfect as an aperitif with seafood canapés.

SERVING

Serve chilled at 12°C. Drink young, from 2 years old.

