



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Les Alexandrins Cornas - 2015

AOC Cornas, Vallée du Rhône, France

DESCRIPTION

Notorious wine since the 10th Century. It has been served on French and foreign Royal tables. Cornas became an Appellation d'Origine Contrôlée in 1938.

TERROIR

For the most part, our wine comes from the locality called "Les Eygats". Located at an altitude of 250m on decomposed granite slopes, the vines are south, south-east facing.

THE VINTAGE

For the appellations of the northern Rhone Valley, 2015 was a truly exceptional year, almost without precedent!

After a mild, wet winter and particularly high temperatures in spring, summer brought a heatwave even hotter than 2003. Welcome rain arrived in abundance in mid-August, followed anew by glorious sunshine and a providential wind that guaranteed perfect sanitary conditions and a regular and rapid ripening of the grapes. And so the harvest benefited from optimum conditions during the first two weeks of September.

LOCATION

The Appellation is limited to the locality of Cornas, in the Department of Ardèche on the right bank of the Rhône river. This small appellation of 90 hectares only produces red wines with great ageing potential.

PROCESS

Cold maceration before fermentation to develop the fruit. Maceration and fermentation for 20 days with pumping over during the first few days followed by pumping down. Ageing in 1 and 2 year old casks for 15 months.

VARIETAL

Syrah 100%

TASTING

The nose is fresh, powerful, with noble wood, this complex balance expresses marvellously this beautiful 2015 vintage. Aromas of slight reduction, that after a few minutes, turn into notes of mocha, ripe blackcurrant and minerality. The mouth develops into a magnificent mix between the elegant tannic texture and the aromas of cold tobacco and exotic spices. The finish is powerful and structured and an amazing length.

SERVING

Wines from Cornas tend to open up after a few years. This Cornas has the advantage of having great elegance now and in 2 or 3 years time this will already be a great wine to drink. Having said this if you want to enjoy it with game or a "Lièvre à la Royale" another 7 years will sublimate this wine. Drink at 17°C.



REVIEWS AND AWARDS

- Wine Spectator** 93/100
 "This has a racy, chalky underpinning that is well-integrated and provides nice contrast to the rich core of crushed plum and boysenberry fruit. Light anise, violet and rosemary notes thread the lengthy finish. Rock-solid."
 James Molesworth, Wine Spectator, 15/11/2017
- bettane + desseauve** 15,5/20
 Guide Bettane et Desseauve des vins de France, 01/08/2017
- 88/100
 "Smells extremely ripe. Dark plum fruits in a brooding and dense Cornas. A rich palate that is at the limit of ripeness."
 JamesSuckling.com, 01/09/2017
- vinous** 91/100
Antonio Galloni
 "Lurid ruby. Spice-accented black and blue fruits, succulent flowers and smoky minerals on the highly perfumed nose. Juicy and focused in the mouth, offering energetic boysenberry and bitter cherry flavors that become spicier on the back half. The floral note returns on a spicy, clinging finish framed by smooth tannins."
 Vinous, 02/04/2018
- JEB DUNNUCK** 94/100
 "The 2015 Cornas offers up tons of red and black fruits, saddle leather, dried flowers and spice aromas and flavors, full-bodied richness, no hard edges and sweet, polished tannin. It's impeccably balanced, has a classic style, and is a smoking good value."
 Jeb Dunnuck, 24/01/2018

