



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Les Alexandrins Cornas - 2018

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

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.

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

Impressive colour of an intense and deep dark red. Discreet at first, the nose gradually opens up to reveal superb notes of very ripe black fruit. On the palate, the tannins are powerful and very aromatic, but with a very delicate texture giving the wine great elegance. This full-bodied wine will be fully revealed in the coming years.

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

Jancis Robinson
jancisrobinson.com

16+

"Baked blackberry fruit, smooth tannins, moderate length."
Jancis Robinson, 01/10/2019

