



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Vin de France Rouge Syrah - 2024

Vin de France, VSIG, France



Maison Les Alexandrins, a signature modern in approach and contemporary in style.

Syrah blended with a touch of Viognier produces a wine of great finesse with beautiful aromatic elegance. From a granite terroir in the northern Rhône Valley, this blend is all about freshness and richness.

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. This blend mainly comprises Vin de Pays from around the northern slopes of the Rhône, the Ardèche and Drôme.

TERROIR

The vineyard has young vines planted about 15 years ago on average, on terraces or on the plains.

THE VINTAGE

After 2023 which was full of contrasts, 2024 was once again a year marked by considerable challenges, requiring great composure and the benefit of experience to face the temperamental climate. After a mild winter, April was marked by frost, followed by intense rain throughout the spring and early summer until mid-July, followed by drought in August. These conditions were particularly testing for us: the fight against mildew, especially with its impact on the inflorescences, required constant attention. The harvest thus began around September 10th, requiring daily adjustments to the heterogeneity of the grape maturity. We had to taste and analyse the berries every day and the weather determined strategic choices and we had to constantly change the harvest schedule to harvest each plot at its optimal maturity. A painstaking work that was worth it, with a decisive impact on the quality and style of the vintage. Despite all these difficulties, the final quality of the grapes offers some great surprises. The first tastings are very promising with crisp and delicious reds and beautiful whites with melted acidity and a beautiful structure on the palate. The devatting has started and the ageing period that follows will allow our wines to improve and gain complexity.

LOCATION

Syrah expresses itself most fully in its French birthplace, between the towns of Vienne and Valence. There are some who believe that it originally came from the city of Shiraz in Iran and was brought over during the Crusades. Others claim it first emerged in the 3rd century AD during the Roman Empire by dint of Emperor Probus. As for Viognier, the latest scientific research shows it originates from the northern Rhône Valley.



PROCESS

- Pre-fermentation cold maceration to develop the fruit.
 - Maceration and fermentation for about a fortnight with pumping over and then punching down towards the end.
 - A portion of the wine is aged for five to six months in stainless steel vats. Designed to preserve the wine's fresh and fruity expression. The other portion is aged in conical wooden vats for the same length of time to promote tannin extraction.
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VARIETALS

Syrah, Viognier

TASTING

Superb very dark red colour with shiny reflections. This wine opens with a very seductive, smooth nose, typical of Syrah, with notes of small red fruit subtly mixed with a touch of pepper. Round and delicious, the mouth offers soft and silky tannins and lovely freshness that very pleasantly balances the finish. A gourmet wine, to be enjoyed in its youth.

FOOD PAIRINGS

This unpretentious wine is great to accompany simple meals with friends or family: grilled or white meat, cold cuts, cheese and also more exotic and spicy dishes.

SERVING

Serve at 16°C. Drink young, from 2 years old.

