



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Vin de France Rouge Syrah - 2025

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

Marked by contrasting climatic conditions, the 2025 vintage was a demanding, yet a promising year. After flowering under intense sunshine, a hailstorm at the end of June, and then a scorching August, the vines demonstrated remarkable resilience. While yields remained modest, the quality of the grapes concentrated, perfectly healthy, and exemplarily ripe promises great wines. The Roussanne and Marsanne, particularly early, opened the white harvest before the later-ripening Viognier, offering a nice spread out harvest. Syrah reached a uniform maturity across all appellations, requiring a quick and precise harvest. In the cellar, the reds revealed very healthy grapes and concentrated musts, favoring gentle vatting and giving rise to wines with a deep color, fine tannins, and delicious aromas. The whites, in excellent sanitary health, are distinguished by their acidic balance, their well-integrated structure and their beautiful aromas typical of northern grape varieties. Both whites and reds require careful aging to express all the complexity of a mature, harmonious vintage that promises very good aging. Like other years ending with the number 5, 2025 could well be among the very great vintages.

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.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

An elegant, deep, almost black, intense-purple colour. Typical of Syrah, the nose is intense and complex with luscious aromas of red fruit and licorice, underscored by a subtle hint of spices. Balancing freshness and richness, the palate reveals beautiful concentration and soft, silky tannins. An elegant wine and a tribute to Syrah.

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.

