



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Viognier - 2022

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 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. 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

After a particularly hot and dry summer, the harvest began on August 17th with a perfectly ripe crop of white grapes, early enough to preserve all their freshness and natural balance. The reds followed, benefiting from a few saving rains that gave them more refinement. We favored infusion over extraction on our Crozes-Hermitage and our Brézème, preserving the crunchiness of the Syrah and the very delicate fruit of the vintage. In the cellar, the punching down and pumping for the 3 weeks of maceration released power and character for our Cornas, Saint Joseph and Hermitage. After devatting, a long aging will allow the wines to develop their aromatics, refine their tannins and gain in amplitude. The balance is already beautiful with controlled degrees and a lot of depth.

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.



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



VARIETAL
Viognier 100%

TASTING

Pretty pale yellow colour with subtle golden reflections. This wine opens up with a precise and very aromatic nose, characteristic of Viognier grape variety, with notes of citrus and exotic fruit. Perfectly balanced on the palate, it reveals a beautiful freshness and a very present acidity which gives it a very "Northern" character.

FOOD PAIRINGS

This wine is perfect as an aperitif with seafood canapés.

SERVING

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

