



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

## Maison Les Alexandrins Côte Rôtie Rouge - 2022

AOC Côte Rôtie, Vallée du Rhône, France



Maison Les Alexandrins, a signature modern in approach and contemporary in style. This wine owes its remarkable complexity and strength to Syrah, very much the king of grapes in the Côte-Rôtie appellation. An elegant, perfectly balanced wine with velvety tannins; smoky and black fruit flavours highlight its fine structure.

### 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. Most of our vines grow in the south of the appellation, in the Côte Blonde and Coteau de Tupin sectors.

### TERROIR

The granite parent rock is covered in places by schist but also by sand and chalky soil.

### 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

Côte-Rôtie has been an Appellation d'Origine Contrôlée in the northern Rhône Valle since 1940. Starting life on the right bank of the Rhône, Côte-Rôtie wines forge their character from the appellation's extremely steep slopes, which in places reach gradients of over 60°. The very narrow vineyard is planted in terraces just a few dozen vines wide. Only a few kilometres from Lyon, this is the northernmost appellation of the Rhône Valley.

### PROCESS

Our aim here is to produce consistently refined wines offering elegance and finesse.

- Maceration and fermentation for about 20 days with pumping over for the first few days and then punching down towards the end.
- Ageing for 15 months in one year-old barrels and in demi-muids (60-litre capacity barrels).



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



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## VARIETALS

Syrah 98%, Viognier 2%

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## TASTING

Beautiful intense dark-red colour. With great finesse, the nose offers a superb aromatic bouquet with aromas of blackberries, spices and pepper, delicately mixed with slightly smoky notes. The palate continues with elegance, with a dense and suave texture with very present but remarkably refined and silky tannins, perfectly balanced by a very beautiful freshness reminiscent of the granite terroir with a very long finish. A particularly refined wine.

## FOOD PAIRINGS

This wine will go perfectly with a tender lamb packed with flavour.

## SERVING

This wine should be decanted at least an hour before serving to reveal its fullest expression. Serve at 17°C. Drink young.

