



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Collines Rhodaniennes Rouge Craies Rouges - 2022

IGP Collines Rhodaniennes, France

IGP Collines Rhodaniennes, Les Craies Rouges is 100% Syrah, paying homage to the iconic grape variety from the Northern Rhône Valley in the simplest and purest possible version, as close as possible to the fruit and with a perfect balance between freshness and tastiness.

DESCRIPTION

An association between two winegrowers from the Rhône Valley -Nicolas Jaboulet and Alexandre Caso-, Maison les Alexandrins offers northern Rhône wines in a style that is both contemporary and timeless, always based on exceptional terroirs unearthed by Alexandre Caso, terroir specialist from the Northern Rhône. These wines play the card of revisited classicism and aim for perfect harmony from an early age and this guides the aging and blending. Our vines are located in the townships of Beaumont Montoux and Pont de l'Isère on the right bank and on the Ardèche plateau.

TERROIR

Originating from a vineyard that is currently undergoing organic conversion, in the heart of the beautiful landscape of the Drôme, it flourishes on clay-limestone soil. The vines run along the banks of the Rhône river, at the foot of the Vercors mountain, facing the sublime cliffs of the "Trois Becs". A unique terroir which gives it a lot of freshness and crunchy fruit.

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.

PROCESS

In order to reveal all the simplicity of the pure fruit, "Les Craies Rouges" gets very little intervention: a partial destemming of the grapes on arrival in the cellar, a few pump-overs and 100% vinification in concrete vats. The minerality of the concrete enhances that of the terroir.



VARIETAL
Syrah 100%

13,50 % VOL.

TASTING

Beautiful clear and pure bright-red colour with shiny reflections. The nose immediately reveals the pure, fresh and delicious personality of this wine with a seductive aromatic palate with notes of small fresh and crunchy red fruit, pepper and fine spices, typical of Syrah. Precise and perfectly well balanced between great freshness and the sweetness of the fruit, the palate extends these fruity and easy-drinking aromas, with supple tannins and a beautiful minerality provided by the clay-limestone terroir combined with aging in concrete vats. A simple and accessible wine, with superb drinkability; a beautiful tribute to Syrah in its purest version, offering freshness, fruitiness and deliciousness.

FOOD PAIRINGS

This accessible and easy-drinking wine is suitable for meals with friends and family. It will go wonderfully with simple traditional dishes such as red meat, beef tartare, a gourmet salad, or roast chicken.

SERVING

Serve at 16-17°C. Drink within 3 years.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

90/100

"A chalky, textured and red-fruited syrah. Notes of raspberries, wild berries, cassis and baking spices. Medium-bodied with powdery tannins. Chalky and driven, with plenty of texture on the palate. Transparent fruit character with a mineral dominance in the finish. Drink or hold."

James Suckling, 17/06/2024

