



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Viognier - 2024

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 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

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.



Maison Les Alexandrins
14 Rue Albert Nicolas, 26600 Tain-l'Hermitage
Tel. +33 4 75 08 69 44 - njaboulet@lesalexandrins.com
lesalexandrins.com/  

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



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.
-

VARIETAL

Viognier 100%

TASTING

Pretty pale-yellow colour with bright reflections. Very precise, the nose is racy and intense, revealing a superb aromatic bouquet typical of Viognier with its notes of white peaches, apricots and exotic fruit. Ample and generous, the mouth presents a remarkable balance thanks to the freshness, typical of the terroir and altitude. A very elegant wine.

FOOD PAIRINGS

This wine is perfect as an aperitif with seafood canapés.

SERVING

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

