



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Crozes-Hermitage Blanc - 2018

AOC Crozes-Hermitage, Vallée du Rhône, France

The vineyard of Crozes-Hermitage isn't as old as that of Hermitage. It developed over this century towards the south to the detriment of fruit orchards.

DESCRIPTION

There is a difference of Terroir between the vines planted North of Tain l'Hermitage, on the slopes of Gervans and those located in the villages further south.

TERROIR

Our wine is made from Marsanne grapes from vines with an average age of 20 years. The grapes come from different terroirs. In the north, granite slopes from "Les Pends" (with limestone on the surface) and in the South, stony soils on the locality of Chanos Curson. We aim to keep the finesse and minerality (vines from Les Pends) and at the same time, length and body (vines from Chanos Curson).

THE VINTAGE

In 2018, we were lucky to have another very good vintage in the Northern Rhône Valley. A generous and qualitative crop despite major climatic hazards that required the greatest attention. There was an early start to the vegetative cycle with a particularly rainy spring, especially in May and June, causing suspicions of mildew, which, fortunately did not take place. Then the summer was scorching hot with drought and risks hailstorms. These tense and extreme conditions required increased monitoring, responsiveness and constant vigilance in the vineyard.

The harvest then began under bright sunshine on August 31st with our first harvest on the Brézème appellation and ended on September 25th with the red St Joseph. For each area, the sessions were quite short, with a very strict selection of the bunches, in order to harvest at optimum maturity while maintaining freshness and liveliness. We have worked daily, tasting the berries, differentiating the age of the vines, the grape varieties, the terroirs to personalise each snip of secateurs and only select the best.

Thus, the 2018 wines are ample, voluptuous and generous, with great liveliness and freshness.

LOCATION

Crozes-Hermitage is the biggest appellation of the Northern Rhône with over 1300 hectares. It spreads over 11 localities in the Drôme on the left bank of the Rhône River. The village of Mecurole and Chanos Curson are renowned for the production of Crozes-Hermitage Blanc.

PROCESS

Vinified in demi-Muids (600 l).

Ageing 50% in demi-Muids and 50% in stainless steel vats for 6 months.



VARIETALS

Marsanne blanche 65%, Roussanne 35%

TASTING

2018 is a great year for white Crozes-Hermitage. This wine has a deep, clear gold colour. On the nose, aromas of white fruit quickly evolve towards buttery notes, witnessing the maturation in barrels. On the palate the mouth is forthright, the freshness is amazing. The aromas of butter, white flowers, vanilla develop and refine, finally giving way to a long and elegant finish.

FOOD PAIRINGS

This wine is ideal with fish such as a pan-fried trout filet.

SERVING

Drink young as an aperitif with prawns.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

90/100

"Spiced-pear and baked-apple aromas lead to a palate that has a rich, fresh, melon and pear core with deep, soft and fleshy texture. Drink now."

James Suckling, 10/11/2019

Wine Spectator

94/100

"Unctuous in feel, with creamed papaya, pear and white peach flavors, coated with a lemon shortbread note and carrying through the lush, citrus oil-accented finish. Best from 2022 through 2035."

Wine Spectator, 28/02/2021

Wine Spectator

93/100

"Plump in feel, with a mix of white peach, yellow apple and Cavaillon melon notes, laced with honeysuckle and acacia details along the way. Reveals a light salted butter hint on the finish. Marsanne and Roussanne. Drink now through 2021."

Wine Spectator, 30/11/2019

