



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Les Alexandrins Le Cabanon Blanc - 2019

Vin de France, VSIG, France

DESCRIPTION

A wine with immediate pleasure, which will be the perfect companion for aperitifs embellished with seafood based appetizers.

TERROIR

The wine comes from vineyards located in altitude mainly on the slopes of Ardèche but also in the plain of Drôme near the village of Alex.

THE VINTAGE

After a mild winter and spring, conditions were perfect when everything changed on June 15th: a hailstorm destroyed a large part of the Crozes-Hermitage vines. Then we experienced a heatwave in the summer, one of the hottest of the decade, which caused some berries to burn. Our team's efforts paid back fortunately and we managed to save part of the vineyard in great sanitary condition. And if Nature is sometimes harsh, it can also be generous. The harvest went perfectly well and although the quantities are limited, this vintage promises to be magnificent, despite a climatically and morally complicated year. The years in 9 regularly mark the memory of winegrowers and this vintage was no exception.

PROCESS

The harvest takes place early in the morning to preserve the freshness of the berries. Viognier has a thick skin which makes it difficult to extract its aromatics, for this, a long pressing at low temperature is carried out. The must is then fermented at low temperature (20 ° C) and is aged in stainless steel vats to preserve the freshness and fruitiness of the wine.

VARIETAL

Viognier 100%

TASTING

Beautiful shiny golden colour, with delicate green reflections. Typical of Viognier, the nose is very aromatic and seductive with the opulence of apricot and citrus notes enhanced with a zest of grapefruit. On the palate, this wine opens up with a particularly lively attack, emphasizing a remarkable freshness that balances its richness and roundness.

SERVING

To drink in its youth, within 2 years. Serve chilled at 12 ° C.

