



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Les Alexandrins Crozes-Hermitage - 2019

AOC Crozes-Hermitage, Vallée du Rhône, France

### DESCRIPTION

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.

### TERROIR

In the north the terroir is composed of granite slopes similar to those of Hermitage. In the south the soil is mainly alluvial with a few stony terraces brought by the Rhône river. The vines are south facing, on slopes where the Mistral blows frequently. The wines produced in the North and those in the South of the appellation are very different.

### 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.

### LOCATION

Crozes Hermitage is the biggest vineyard among the Northern Rhône appellations with over 1300 hectares. It is spread over 11 different communes situated in the department of La Drôme on the left bank of the Rhône river.

### PROCESS

The grapes are cold-macerated before being fermented to increase the aromas of fruit. Maceration and fermentation for about 20 days with pumping-over for the first few days followed by punching-down. Ageing takes place in barrels for 10 months and then in stainless steel for another 6 months.

### VARIETAL

Syrah 100%

### TASTING

This vintage reveals a pretty deep-purple colour. The nose is captivating and complex, it develops aromas of red fruit, spices and subtle smoky notes. The wine is perfectly balanced, and on the palate, the red fruit explodes evolving into notes of sour cherries and liquorice.



## SERVING

This wine offers immediate pleasure. As soon as you open it the fruit is there. You can serve this wine at about 16-17°C with grilled food.

## REVIEWS AND AWARDS

### **JEB DUNNUCK** 92/100

"Lots of cassis, black raspberry, spice, and peppery herb notes emerge from the 2019 Crozes-Hermitage, a clean, medium to full-bodied, beautifully balanced Crozes-Hermitage that has ripe tannins and a great finish. It's a delicious mouthful of a Crozes to drink over the coming decades."

Jeb Dunnuck, 17/02/2022

### **Wine Spectator** 92/100

"Bright and juicy, with a very inviting mix of dark cherry and cassis notes laced with a light chalky minerality. Violet and savory notes dot the finish. Drink now through 2028."

Wine Spectator, 31/10/2021

