



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Hermitage Blanc - 2022

AOC Hermitage, Vallée du Rhône, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. A perfect balance between the two grape varieties – Marsanne and Roussanne –, this wine boasts a fine mineral signature. Delicate from start to finish, it is a subtle blend of fat and acidity in a vintage noted for its freshness.



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.

TERROIR

Our grapes come from vines planted in the localities of Rocoules and Maison Blanche, where the loess and chalky soils are ideal for white wines.

THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.



LOCATION

This Grand Cru's classic reputation has been built over the centuries around one hill and a history steeped in legend. Appreciated as far back as Roman times when they were called "Vienne wines" (like those from Côte-Rôtie), Hermitage wines then became known as "wines of the slopes of Saint-Christophe", named after the local chapel dedicated to the saint. It would seem that the name Hermitage first appeared in the 17th century in memory of the knight Henri Gaspard de Stérimberg who, in the 13th century, on his return from the Albigensian Crusades, decided to live as a hermit on this hill, granted to him by Blanche of Castile, Queen of Spain. He is said to have replanted a vineyard which went on to take the name of Ermitage, and then Hermitage. This was only the beginning of the vineyard's success; it is said that under the reign of Louis XIV, Hermitage was the favourite wine of the Russian tsars. The list of Hermitage enthusiasts is as long as it is illustrious, including as it does Henry IV, French poet Boileau, Louis XIII, Louis XIV, Nicolas II and Alexandre Dumas.

PROCESS

- Vinified in barrels.
- Aged in barrels for 12 months.

VARIETALS

Marsanne 50%, Roussane 50%

TASTING

Pretty limpid colour with shiny reflections. Each grape variety is vinified separately in demi-muids barrels and concrete vats allowing this wine to reveal a superb balance between the fatness of Marsanne and the tension of Roussanne. All in finesse, the delicate nose reveals toasted aromas from the vinification in barrels, subtly mixed with aromas of white-flesh fruit and white flowers typical of these northern grape varieties. Particularly silky, the palate is round, perfectly balanced by a hint of acidity and finishes with a nice length.

FOOD PAIRINGS

This wine will go wonderfully with Bresse poultry with morels.

SERVING

Serve between 12°C and 14°C. Can be opened today. Its dried fruit flavours come through after it has been laid down for a few years.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

93/100

"A well-rounded, seductive and supple Hermitage white. It has notes of white peaches, sliced apples and sweet spices. Medium-bodied with fresh acidity. Good volume and freshness on the palate with balance and a delicious, vivid finish. Drink or hold."

James Suckling, 17/06/2024

Wine Spectator

93/100

"A streamlined version, with ripe yellow plum and pear filigreed with fresh-cut herbs, baking spices and salted shortbread on a creamy, almost oily-textured palate. Very clean, showing good energy and bitter white tea tannins underscored by fine-grained mineral notes. Floral high tones echo at the full finish. Marsanne and Roussanne. Drink now through 2032."

Wine Spectator, 31/12/2024

