



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Vin de France Rouge Le Cabanon - 2023

Vin de France, VSIG, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. An enticing wine fusing the strength of Syrah with a touch of Viognier for smoothness.

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. Our vines grow in Beaumont Montoux and Pont de l'Isère on the right bank and on the plateaux of the Ardèche.

TERROIR

Our vines grow in soil packed with Rhône pebbles.

THE VINTAGE

2023 was a year full of contrasts, which required great composure and experience to deal with the climatic hazards. The winter was mild followed by a wet spring then a summer oscillating between hailstorms and drought, before a complicated harvest period, between August 17 and September 20. A permanent risk of rain and unpredictable weather forecasts required us to constantly adapt our plans in order to harvest our grapes, of good quality and well concentrated in sugars, at their optimal phenolic maturity. At the end of the harvest, the meticulous work was more than rewarded: this very unusual vintage proved to be very promising, perfectly well balanced across all quality indicators. In the cellar, we are pleasantly surprised by the freshness of the whites. The terroirs resisted drought and offer magnificent balance. Low temperature fermentations helped preserve the aromatics. The reds required long macerations in order to extract all the essence of the vintage. The wines from the lowlands are crisp and delicate, the wines from the hills stand out for their density and the radiance brought by the granite. The aging period has now started, the wines will improve and the textures will slowly become more complex in the cellar.

LOCATION

Syrah expresses itself most fully in its French birthplace, between the towns of Vienne and Valence. There are some who believe that it originally came from the city of Shiraz in Iran and was brought over during the Crusades. Others claim it first emerged in the 3rd century AD during the Roman Empire by dint of Emperor Probus. The winemaker's cabanon is a workshop and refuge, a place in the middle of the vines where they can take a rest. Built from local materials, such as granite, stone, timber or whatever is close to hand, the cabanon is often a warm and welcoming place.



PROCESS

- The date of the harvest depends on the ripeness of each grape variety.
 - The grapes are destemmed as soon as they reach the cellar.
 - Cold pre-fermentation maceration is carried out to bring out the aromas of red berries and violets. After maceration, the must is fermented for about a fortnight.
 - Punching down and pumping over is regularly performed.
 - The wine is then aged in stainless steel vats to preserve its fresh and fruity character.
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VARIETALS

Syrah, Viognier

TASTING

Seductive deep-red colour, almost black, with shiny undertones. All in delicacy, the nose is delightful, offering notes of small red fruit underlined by touches of pepper. Round and delicious, the mouth reveals soft tannins and a very pleasant hint of freshness on the finish. A drinkable wine to be enjoyed in its youth.

FOOD PAIRINGS

This wine is perfect as an aperitif or to accompany grilled meat.

SERVING

Serve slightly chilled at about 15-16°C. Drink young, from 3 years old.

