

# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



# Maison Les Alexandrins Le Cabanon Blanc - 2020

Vin de France, VSIG, France

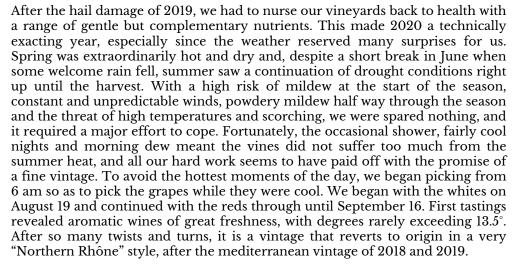
# **DESCRIPTION**

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 Allex.

#### THE VINTAGE



#### 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  $^{\circ}$  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.



## **REVIEWS AND AWARDS**

90/100

**Wine Spectator** 

"Bright, floral style, with orange blossom and white ginger accents out front, followed by peach and white nectarine flavors and a thread of bitter almond on the finish. Drink now." Wine Spectator, 31/10/2021

89/100

**Wine Spectator** 

"A lively white, with bright peach, white nectarine and verbena notes blitzing through, ending with a flash of fennel on the unadorned finish. Drink now through 2023." Wine Spectator, 01/01/2022

87/100

**Wine Spectator** 

"Fresh and direct, with a violet-laced, cherry and plum core backed by a dusting of lavender on the finish."

Wine Spectator, 01/01/2021

