

Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Les Alexandrins Le Cabanon Blanc - 2020

Vin de France, VSIG, France

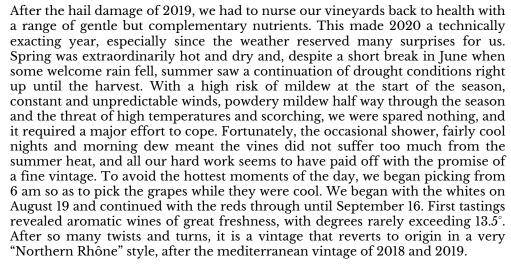
DESCRIPTION

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.



1/2

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

