



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 Alex.

THE VINTAGE

After the hail damage of 2019, we had to nurse our vineyards back to health with a range of gentle but complementary nutrients. This made 2020 a technically exacting year, especially since the weather reserved many surprises for us. Spring was extraordinarily hot and dry and, despite a short break in June when some welcome rain fell, summer saw a continuation of drought conditions right up until the harvest. With a high risk of mildew at the start of the season, constant and unpredictable winds, powdery mildew half way through the season and the threat of high temperatures and scorching, we were spared nothing, and it required a major effort to cope. Fortunately, the occasional shower, fairly cool nights and morning dew meant the vines did not suffer too much from the summer heat, and all our hard work seems to have paid off with the promise of a fine vintage. To avoid the hottest moments of the day, we began picking from 6 am so as to pick the grapes while they were cool. We began with the whites on August 19 and continued with the reds through until September 16. First tastings revealed aromatic wines of great freshness, with degrees rarely exceeding 13.5°. After so many twists and turns, it is a vintage that reverts to origin in a very "Northern Rhône" style, after the mediterranean vintage of 2018 and 2019.

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 ° 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

- Wine Spectator** 90/100
"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
- Wine Spectator** 89/100
"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
- Wine Spectator** 87/100
"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

