



Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Domaine les Alexandrins Condrieu Blanc - 2023

AOC Condrieu, Vallée du Rhône, France

Domaine les Alexandrins - The Expression of the Rhône Valley Terroir. A wine with exotic notes, all strength and lushness, our Condrieu is vinified using methods that faithfully uphold local traditions.



DESCRIPTION

A partnership between two winegrowers in the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Domaine les Alexandrins crafts wines in the purest tradition of the Crozes-Hermitage and Saint-Joseph appellations. They are made from exceptional terroirs, ensuring the very finest expression of the appellation. Our Condrieu comes from a rare terroir, known as La Caille, located above Condrieu.

TERROIR

Granite soil. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes. This is why some of our centenary vine stocks are able to withstand the tests of time and continue to give their best.

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

An Appellation d'Origine Contrôlée in the northern Rhône Valley since 1940, the Condrieu vineyard lies at the northernmost part of the Rhône Valley, on the right bank of the river, between the Côte-Rôtie and Saint-Joseph appellations. This terroir only produces white wines from the Viognier grape variety, whose earliest vines were first grown in Roman times.

PROCESS

- Harvested by hand.
- Grapes picked just before they are ripe to preserve their acidity.
- The juice is fermented in demi-muids (600-litre capacity oak barrels) and 1/2 barrels.
- Quantity limited to just 1,500 bottles.



VARIETAL

Viognier

TASTING

Beautiful bright-gold colour with golden highlights. The nose is still very discreet, of great finesse, with an eminently elegant woodiness, very finely integrated, subtly underlined by light smoky touches. Full bodied and voluptuous on the palate, it offers beautiful fattiness, but all in finesse, perfectly well balanced by a lovely freshness. Entirely vinified in barrels, this wine is definitely under the sign of charm and finesse.

FOOD PAIRINGS

Aromatically powerful, the Condrieu pairs exceedingly well with seafood (king prawns and crayfish) or spicy dishes such as a curry.

SERVING

Serve between 10°C and 12°C. Right now: powerful and charming. Cellaring time: ideally, open within 4 years.

