



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Vin de France Rouge Le Cabanon - 2024

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

After 2023 which was full of contrasts, 2024 was once again a year marked by considerable challenges, requiring great composure and the benefit of experience to face the temperamental climate. After a mild winter, April was marked by frost, followed by intense rain throughout the spring and early summer until mid-July, followed by drought in August. These conditions were particularly testing for us: the fight against mildew, especially with its impact on the inflorescences, required constant attention. The harvest thus began around September 10th, requiring daily adjustments to the heterogeneity of the grape maturity. We had to taste and analyse the berries every day and the weather determined strategic choices and we had to constantly change the harvest schedule to harvest each plot at its optimal maturity. A painstaking work that was worth it, with a decisive impact on the quality and style of the vintage. Despite all these difficulties, the final quality of the grapes offers some great surprises. The first tastings are very promising with crisp and delicious reds and beautiful whites with melted acidity and a beautiful structure on the palate. The devatting has started and the ageing period that follows will allow our wines to improve and gain complexity.

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

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.

