



# Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Domaine les Alexandrins - Crozes-Hermitage - 2017

AOC Crozes-Hermitage, Vallée du Rhône, France

### TERROIR

4 hectares, Clay-sand.

Vineyards located in the villages of Pont d'Isère (Les Flouris) and Beaumont Monteux (Vie Magne).

Semi-continental and Mediterranean climate sometimes.

### THE VINTAGE

After the historically dry and hot summer, the wines give an impression of opulence, concentration and generosity. Ageing will allow the wines to soften and slowly find their balance.

### PROCESS

Manual harvest.

Traditional wine.

Destemming 100%.

Maceration 3 days cold.

Two pump-over + two punch down/ day.

Fermentation 20 jours.

### VARIETAL

Syrah

### TASTING

Pretty intense black colour. The nose has a beautiful aromatic complexity with dense black fruit (cherry, blackcurrant), smoky and roasted notes and noble wood spices. The rich and generous mouth develops subtle notes and black fruit with fine and silky tannins. A perfectly balanced wine between freshness and power.

### SERVING

Tasting temperature 15 to 18°C.

### REVIEWS AND AWARDS

#### Decanter 93/100

"Domaines Les Alexandrins own 5ha of vines, up to 80 years of age, near the communes of Pont d'Isère and Beaumont Monteux. In this site, galet roulet stones overlay clay-sandy soils – a classic soil type typical of quality southern Crozes-Hermitage, and quite different from the more granite soils to the north of the appellation. This wine has liquorice aromatics and smoked black cherry notes that swirl out of the glass with real concentration and power thanks to the hot 2017 summer. It's extremely drinkable with a saline kick that draws out the finish and has you coming back for more. This bottling keeps things fruit focussed, with stainless steel vinification before moving the wine into Burgundy barrels for ageing."

Decanter, 06/09/2018





90-92/100

"A bit less flattering at this stage than either the négociant Crozes or the 2016 domaine bottling, the 2017 Crozes-Hermitage Domaine les Alexandrins is all about structure at the moment, with crisp, almost shrill acids and grainy, coarse tannins. Thankfully, there's plenty of briary, herbal, plummy fruit to compensate and a refreshing, ripe note of licorice on the long finish that bodes well for the future."

Wine Advocate, 28/12/2018

**Wine Spectator**

92/100

"Juicy and youthfully vibrant in feel, with a core of plum and blackberry compote flavors, lined with singed apple wood, tar and anise notes. The fruit has a pleasant sappy edge on the finish. Best from 2020 through 2025."

Wine Spectator, 22/10/2019

