



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Le Cabanon Rouge - 2022

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 a particularly hot and dry summer, the harvest began on August 17th with a perfectly ripe crop of white grapes, early enough to preserve all their freshness and natural balance. The reds followed, benefiting from a few saving rains that gave them more refinement. We favored infusion over extraction on our Crozes-Hermitage and our Brézème, preserving the crunchiness of the Syrah and the very delicate fruit of the vintage. In the cellar, the punching down and pumping for the 3 weeks of maceration released power and character for our Cornas, Saint Joseph and Hermitage. After devatting, a long aging will allow the wines to develop their aromatics, refine their tannins and gain in amplitude. The balance is already beautiful with controlled degrees and a lot of depth.

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 95%, Viognier 5%

TASTING

Attractive deep red colour. This wine offers a typical Syrah nose with a superb aromatic variety, subtly blending notes of liquorice, spices, pepper and small red and black fruit. On the palate, it reveals a nice concentration but always with a beautiful structure with seductive aromas of Morello cherries, spices and violets and very soft tannins offering a silky texture, perfectly balanced by a beautiful freshness.

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.

