



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Condrieu White 2022

AOC Condrieu, Vallée du Rhône, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. Condrieu is an appellation that elevates the Viognier grape to the rarest heights of refinement. Oozing elegance, this wine brings a delicate minerality that works beautifully with its luxurious roundness and notes of exotic fruits.

DESCRIPTION

A partnership between three winegrowers from the Rhône Valley – Nicolas Jaboulet, Guillaume Sorrel 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. Comes from vines located in Condrieu and Limony.

TERROIR

Here the parent rock is granite. The topsoil varies between decomposing granite and loess. This soil is perfectly suited to the Viognier grape variety and the vines, planted in terraces, are constantly bathed in sunshine.

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

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. Its white wines are made exclusively from the Viognier grape variety, whose earliest vines were first grown in Roman times.

PROCESS

- Vinification partly in tanks and partly in 225-litre barrels.
- Matured on fine lees for 8 months.



VARIETAL
Viognier 100%

TASTING

Seductive shiny-gold colour with golden reflections. Subtle, precise, complex, the nose reveals a superb aromatic bouquet with an exotic character typical of Viognier with notes of white peaches, spices and citrus fruit. Perfect association between finesse and power, the mouth is voluptuous, complex, with a beautiful structure, remarkably balanced by lovely freshness. Its powerful and elegant aromas are prolonged throughout. 2022 signs a great vintage of Condrieu, enhancing Viognier on its favourite terroir.

FOOD PAIRINGS

This wine is perfect as an aperitif served with a prawn platter.

SERVING

Serve between 11°C and 12°C. Drink within the next 5 years.

