Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE





Maison Les Alexandrins Le Cabanon Rouge - 2021

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 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. Our vines grow in Beaumont Monteux 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

2021 was a winemaker vintage and required great responsiveness to very variable weather, comforting us in the pursuit of our good work in the vineyard. Winter was mild, followed by spring frosts before a dry mid-spring and then a cool summer with record rainfall. By stripping the leaves at the beginning of July, our grapes remained healthy. The harvest started in good conditions with the whites on September 13th in Brézème (-80% harvest due to frost), followed by Crozes-Hermitage and Condrieu. The summer conditions preserved a rare balance in our region. The Marsanne and Roussanne reveal freshness, minerality and precision, the Viogniers aromas of fresh fruit and a mouth full of finesse. For the reds, the lowland vineyards are full of indulgence with floral aromas and soft tannins. Finally, the granite terroirs reveal notes of pepper and spices and a rich palate.

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.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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.

VARIETALS
Syrah 95%, Viognier 5%

TASTING
Attractive deep-red colour. On the nose, this wine reveals a precise and refined aromatic palate with aromas of freshly picked red berries and black spices. Well balanced, it opens up with an honest attack and reveals seductive notes of spices, Morello cherries and violets with soft tannins and a nice tense finish. It is the ultimate thirst-quenching wine, to be enjoyed now.

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.

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