



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Hermitage - 2015

AOC Ermitage, Vallée du Rhône, France



DESCRIPTION

The history of Ermitage is very old and according to a number of books it goes back to the Romans. The local legend relates the story of an 13th century knight who, returning from a crusade, built a chapel at the top of a hill and lived there like a hermit, hence the name Ermitage. Returning from a trip to Ermitage in 1787, Thomas Jefferson, the American Ambassador in France, declared his admiration for this white wine "the best wine in the world, with no equal". His comments on the red wines were just as praising "Full-bodied, dark purple with exquisite flavours...".

TERROIR

The terroir is complex and varied with granite in parts but also rolled pebbles and calcareous soils. The wines produced in the locality of "Grandes Vignes" where the soils are dominated by granite, have a great minerality but also a nice tannin structure. This area represents 30% of our blend. The wines that we produce on the rolled pebbles (locality of "Greffieux") are aromatically rich and complex. They correspond to the backbone of our wine and represent 60% of the blend.

Finally the calcareous soil in the locality of "Muret" brings elegance and finesse to the wine.

These 3 terroirs are very complementary and they each bring a different element to the final blend.

THE VINTAGE

For the appellations of the northern Rhone Valley, 2015 was a truly exceptional year, almost without precedent!

After a mild, wet winter and particularly high temperatures in spring, summer brought a heatwave even hotter than 2003. Welcome rain arrived in abundance in mid-August, followed anew by glorious sunshine and a providential wind that guaranteed perfect sanitary conditions and a regular and rapid ripening of the grapes. And so the harvest benefited from optimum conditions during the first two weeks of September.

LOCATION

Prestigious hill overlooking the Rhône river and the little village of Tain l'Hermitage. Located on the left bank of the Rhône, the vineyard is south facing and sheltered from the cold northern winds.

PROCESS

The grapes are cold-macerated before being fermented for 28 days with pumping-over at the beginning followed by punching-down towards the end. Ageing in new oak (30%) and in steel (70%) for 15 months.



VARIETAL Syrah 100%

TASTING

This wine, in 2015, combines power and finesse. Violet and red fruit turn into scents of cooked fruit (prune) associated with spices, undergrowth and "animal" notes. On the palate, this Hermitage surprises by its tannic power and a lot finesse in the structure.

SERVING

On his youth, this wine develops nice and powerfull fruits aromas, which can be paired with red meat. In few years, mushrooms and undergrowth secondary aromas, will match perfectly with games.

REVIEWS AND AWARDS



15,5/20

Guide Bettane et Desseauve des vins de France, 01/08/2017



93/100

"Opaque ruby. Assertive blackberry, licorice candy, olive and incense scents, along with a potent floral quality that builds with aeration. Sappy and broad in the mouth, offering concentrated dark fruit liqueur, spicecake and floral pastille flavors and a hint of bitter chocolate. Closes with repeating floral and dark berry character, harmonious tannins and excellent persistence."

Vinous, 02/04/2018

JEB DUNNUCK

92/100

"The 2015 Hermitage offers a ripe, voluptuous style in its blueberry and cassis fruits as well as more nuanced violet, crushed rocks, and cured meat aromatics. This medium to full-bodied, rounded, nicely concentrated Hermitage has sweet tannin and an already approachable, forward style."

Jeb Dunnuck, 20/03/2018

