



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Les Alexandrins Le Cabanon Rouge - 2018

Vin de France, VSIG, France

DESCRIPTION

It is in its French birthplace, between the towns of Vienne and Valence, that Syrah fully expresses itself. For some people, Syrah originates from Shiraz in Iran and was brought back by the Crusades. For others, Syrah appeared in the third century during the Roman Empire, at the time of Emperor Probus.

TERROIR

The vines are planted in the towns of Beaumont Montoux and Pont de l'Isère on the right bank of the river, in areas where there are pebbles from the Rhône, and on the hills of Ardèche.

THE VINTAGE

In 2018, we were lucky to have another very good vintage in the Northern Rhône Valley. A generous and qualitative crop despite major climatic hazards that required the greatest attention.

PROCESS

The harvest date is determined according to the maturity of each grape variety. On arrival in the cellar, the grapes are destemmed. Cold pre-fermentation is carried out in order to extract the aromas of red fruit and violets. After maceration, the must ferments for a fortnight. Pumping over and punch downs are carried out. The wine is then aged in stainless steel vats to preserve the freshness and fruitiness of the wine.

VARIETALS

Syrah 95%, Viognier 5%

TASTING

This 2018 Syrah immediately displays its colour: it is a gourmet wine that comes in a beautiful concentrated red robe. Precise on the nose, it offers an attractive variety of aromas like small red fruit and liquorice. On the palate, it already reveals its roundness, with a nice acidity on the attack and a fruity finish. A quaffable wine, to drink in its youth, at a temperature of 16 °.

SERVING

This wine can be served slightly chilled around 15-16 ° C as an aperitif. It can also accompany grilled meats.

