



Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Domaine Les Alexandrins - Crozes-Hermitage - 2014

AOC Crozes-Hermitage, Vallée du Rhône, France

TERROIR

4 hectares, Clay-sand.

Vineyards located in the villages of Pont d'Isère (Les Flouris) and Beaumont Monteux (Vie Magne).

Semi-continental and Mediterranean climate sometimes.

THE VINTAGE

Winter 2014 is characterized by mild temperatures for the region and heavy rainfall until mid-March. Heat and water reserves allowed an early start of vegetation. Spring is dry until late June, with few signs of water stress. However flowering and fruit set were optimal, pledge of a great harvest. The months of July and August, particularly cool and wet, slowed the cycle of the vine, and forces growers to strengthen surveillance. Early September is inaugurated with two lovely sunny weeks, accompanying an optimal maturity grapes.

PROCESS

Manual harvest.

Traditional wine.

Destemming 100%.

Maceration 3 days cold.

Two pump-over + two punch down/ day.

Fermentation 20 jours.

VARIETAL

Syrah

TASTING

The dress of our Crozes-Hermitage is garnet red. The nose is composed of red fruit, floral aromas and spices. Very balanced, with silky tannins, this wine can be enjoyed in its youth but also to be seen in a few years when the aromas unveil more animal and roasted notes.

SERVING

Tasting temperature 15 to 18°C.

