



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Les Alexandrins Viognier - 2016

Vin de France, VSIG, France

An elegant, fresh and aromatic wine, the perfect accompaniment for your aperitifs.

DESCRIPTION

An entry level white wine. We chose the Viognier variety because it is aromatic and brings great minerality. This wine offers immediate pleasure and will be perfect with aperitifs to accompany your seafood amuse-bouche.

TERROIR

The wine is produced from vines planted at altitude, mainly on the Coteaux d'Ardèche.

THE VINTAGE

After the 2015 vintage, when nature was particularly generous, 2016 offers us a beautiful winemaker vintage, allowing to highlight each terroir.

PROCESS

Fermentation and ageing takes place in stainless steel tanks at low temperatures. The idea is to preserve the freshness and aromatics of the wine. Bottling takes place in the spring.

VARIETAL

Viognier 100%

TASTING

This 2016 expresses balance between acidity and aromatics. A pale yellow colour, with shiny reflections. An aromatic nose, with notes of citrus and white flowers. In the mouth, this wine is fresh, mineral and leaves a very pleasant finish.

SERVING

Drink young to 2 years. 12°C.

REVIEWS AND AWARDS

JEB DUNNUCK 88/100

"From purchased grapes, the 2016 Viognier is a fruit forward, ripe, sexy white offering lots of peach and pineapple fruit, medium to full body, and a rich yet fresh style. It's a terrific value from Nicolas Jaboulet."

Jeb Dunnuck, 20/03/2018

