Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE





Maison Les Alexandrins Le Cabanon Blanc - 2022

Vin de France, VSIG, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. A wine showing the typical exoticness of Viognier, with great vivacity and bursting with freshness.

DESCRIPTION

A partnership between two winegrowers from the Rhône Valley – Nicolas Jaboulet 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. The wine comes from high-altitude vineyards, mainly situated on slopes in the Ardèche, but also the plains of the Drôme near the village of Allex.

TERROIR

Located from high-altitude vineyards of the Ardèche, our vines benefit from cool temperatures.

THE VINTAGE

After a particularly hot and dry summer, the harvest began on August 17th with a perfectly ripe crop of white grapes, early enough to preserve all their freshness and natural balance. The reds followed, benefiting from a few saving rains that gave them more refinement. We favored infusion over extraction on our Crozes-Hermitage and our Brézème, preserving the crunchiness of the Syrah and the very delicate fruit of the vintage. In the cellar, the punching down and pumping for the 3 weeks of maceration released power and character for our Cornas, Saint Joseph and Hermitage. After devatting, a long aging will allow the wines to develop their aromatics, refine their tannins and gain in amplitude. The balance is already beautiful with controlled degrees and a lot of depth.

LOCATION

The birthplace of the Viognier grape variety is located in Condrieu and on the slopes of neighbouring villages. Until recently, this variety was only grown here. Legend has it that the original provenance of Viognier is the Dalmatian coast and the variety was brought to France by the Roman Emperor Probus. However, while it takes its name from the Celtic word vidu (wood), found in the Savoyard place name Vions, a 2004 DNA analysis revealed its Alpine origins. A Piedmont variety, Freisa, is a close relation. 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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PROCESS
- Harvested early in the morning to preserve the freshness of the berries.
- Because Viognier has a thick skin that impedes the extraction of its aromatic palette, long pressing at low temperature is carried out.
- The must is then fermented at a low temperature (20°C) and aged in stainless steel vats to preserve its fresh and fruity character.

VARIETAL
Viognier 100%

TASTING
Pretty pale colour with delicate golden reflections. Very precise, the nose is typical of the Viognier grape variety with notes of citrus and exotic fruit. On the palate, this wine reveals a perfect balance between freshness and vivacity, with a very nice well-present acidity which gives this Viognier a very "Northern" character.

FOOD PAIRINGS
This wine is perfect as an aperitif with seafood canapés.

SERVING
Serve chilled at 12°C. Drink young, from 2 years old.

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