Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE





Maison Les Alexandrins Crozes-Hermitage - 2017

AOC Crozes-Hermitage, Vallée du Rhône, France

DESCRIPTION

The vineyard of Crozes Hermitage isn't as old as that of Hermitage. It developed over this century towards the south to the detriment of fruit orchards.

TERROIR

In the north the terroir is composed of granite slopes similar to those of Hermitage. In the south the soil is mainly alluvial with a few stony terraces brought by the Rhône river. The vines are south facing, on slopes where the Mistral blows frequently. The wines produced in the North and those in the South of the appellation are very different.

THE VINTAGE

After the historically dry and hot summer, the wines give an impression of opulence, concentration and generosity. Ageing will allow the wines to soften and slowly find their balance.

LOCATION

Crozes Hermitage is the biggest vineyard among the Northern Rhône appellations with over 1300 hectares. It is spread over 11 different communes situated in the department of La Drôme on the left bank of the Rhône river.

PROCESS

The grapes are cold-macerated before being fermented to increase the aromas of fruit. Maceration and fermentation for about 20 days with pumping-over for the first few days followed by punching-down. Ageing takes place in barrels for 10 months and then in stainless steel for another 6 months.

VARIETAL

Syrah 100%

TASTING

Beautiful purple-red, dense colour. The nose develops fresh aromas of violet and red fruit with a mineral touch and a hint of spice like grey pepper. On the palate, there is great balance between freshness and density, this wine reveals silky tannins and beautiful aromas of liquorice and red fruit, extending on notes of violets. The perfect combination of balance and richness.

SERVING

This wine offers immediate pleasure. As soon as you open it the fruit is there. You can serve this wine at about 16-17°C with grilled food.

Maison Les Alexandrins
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lesalexandrins.com/

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

REVIEWS AND AWARDS

Decanter

90/100
"From young vines from the southern Terrace de Chassis section of Crozes-Hermitage on clay-limestone soils, aged in triconic oak vats. The focus of this wine is on the succulent red fruit, backed up by liquorice and gentle spice, and a lovely sense of balance. This is subtle, enticing and unfussy, with tannins that tread lightly but with purpose. Due to be bottled in late September."
Decanter, 06/09/2018

JEB DUNNUCK

90/100
"The 2017 Crozes Hermitage sports a saturated purple color as well as a big mouthful of blackberry and black cherry fruits, incense, and peppery herb aromas and flavors. It has good acidity, medium body, present tannins, and plenty of length, all making for an outstanding, high-quality wine that will keep for 6-7 years."
Jeb Dunnuck, 20/12/2018

Robert Parker Wine Advocate

90-92/100
"With a bit more stuffing and texture than the charming 2016, the 2017 Crozes-Hermitage Maison les Alexandrins should prove to be superior. There's an herbal, grassy note on the nose but also potent black cherry fruit. It's full-bodied, with a creamy, plush texture on the mid-palate that turns velvety on the long finish."
Wine Advocate, 28/12/2018

JAMESSUCKLING.COM

89/100
"Some reductive aromas here that need some air to blow clear. Then, plums and berries around abound. The palate has very plush feel; open-knit tannins carry ripe, fleshy fruit flavors. Drink or hold."
James Suckling, 10/11/2019

Antonio Galloni vinous explore all things wine

90/100
"Deep ruby. Smoke-accented dark berry, olive and candied violet aromas are lifted by a spicy pepper nuance. Supple and broad on the palate, offering bitter cherry, cassis, licorice and cracked pepper flavors. In a fruit-forward style, with dusty tannins building slowly on a spicy, persistent finish."
Vinous, 01/09/2019

Wine Spectator

93/100
"Plush and smoky, with smoldering bay leaf and tobacco notes amid steeped plum and blackberry fruit flavors. Black tea and sanguine elements curl through the seductive finish. Best from 2020 through 2027."
Wine Spectator, 01/10/2019

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