



Maison Les Alexandrins  
*Nicolas Perrin*



## Maison Les Alexandrins Viognier - 2017

Vin de France, White 2017

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 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.

### 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.

### VARIETALS

Viognier : 100%

### TASTING NOTES

Beautiful yellow dress with slightly golden highlights. The nose is rich, subtly mixing notes of white fruit, yellow fruit and citrus (pineapple, peach, pear and apricot). The palate is balanced between freshness and volume and offers a beautiful aromatic complexity. Its finish is long, with a hint of lemon zest.

### SERVING TIPS

Drink young to 2 years. 12°C.

### REVIEWS AND AWARDS

"White wine lovers have also plenty of reasons to remember Rhone. Modern and fresh, this wine is made from Viognier grapes from selected parcels in the Northern Rhone and it offers a pleasant combination of fruit and floral notes, aged in stainless steel to preserve the purity of its aromas.

Nectarines, lemons and crisp green apples lead, accompanied by a delicate white blossom character. Moderate in acidity and medium-bodied, it's a versatile white that will prove to be a fine companion to seafood, goats cheese and delicate dishes.

Gaby Guedez, The Taste

