



Domaine Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Domaine Les Alexandrins, AOC Crozes-Hermitage, Rouge, 2021

AOC Crozes-Hermitage, Vallée du Rhône, France



Domaine les Alexandrins - The Expression of the Rhône Valley Terroir. Made from old vines, our Crozes-Hermitage is a great classic, elegant and refined, vinified using methods that faithfully uphold local traditions.

DESCRIPTION

A partnership between two winegrowers in the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Domaine les Alexandrins crafts wines in the purest tradition of the Crozes-Hermitage and Saint-Joseph appellations. They are made from exceptional terroirs, ensuring the very finest expression of the appellation. Our Crozes-Hermitage come from a superb, four-hectare vineyard planted with old vines located in the heart of the appellation, around the villages of Chanos Curson (Chassis), Pont d'Isère (Les Flouris) and Roche de Glun (Saviauds).

TERROIR

Sandy-clay soil covered in pebbles. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes. This is why some of our centenary vine stocks are able to withstand the tests of time and continue to give their best.

THE VINTAGE

2021 was a winemaker vintage and required great responsiveness to very variable weather, comforting us in the pursuit of our good work in the vineyard. Winter was mild, followed by spring frosts before a dry mid-spring and then a cool summer with record rainfall. By stripping the leaves at the beginning of July, our grapes remained healthy. The harvest started in good conditions with the whites on September 13th in Brézème (-80% harvest due to frost), followed by Crozes-Hermitage and Condrieu. The summer conditions preserved a rare balance in our region. The Marsanne and Roussanne reveal freshness, minerality and precision, the Viogniers aromas of fresh fruit and a mouth full of finesse. For the reds, the lowland vineyards are full of indulgence with floral aromas and soft tannins. Finally, the granite terroirs reveal notes of pepper and spices and a rich palate.

LOCATION

An Appellation d'Origine Contrôlée in the northern Rhône Valley since 1937, the Crozes-Hermitage vineyard lies on the left bank of the Rhône, between the Hermitage and Saint-Joseph appellations. The earliest vines in this terroir were first grown in Roman times. Its name comes from two place names: "Crozes", from the Latin crucem, which means "cross" or "crossroads", and "Hermitage", from the Latin heremitagium, meaning "hermitage" in English. It refers to the hill rising above the Rhône, on the summit of which the knight Henri Gaspard de Stérinberg settled to live as a hermit on his return from the Albigensian Crusade.



PROCESS

- Harvested by hand.
- Traditional vinification.
- 70% destemmed.
- 3-day cold maceration.
- Punching down and pumping over in alternation to break down and push in the pomace cap and draw out the aromas and tannins.
- Barrel fermentation for 20 days.
- Aged for 12 months in 2-year-old barrels.

VARIETAL

Syrah 100%

13.5 % VOL.

Contains sulphites.

TASTING

Elegant purple-red colour with shiny reflections. Powerful and complex, the nose reveals a dazzling aromatic bouquet with notes of small red fruit and spices. A perfect expression of Syrah, the palate is rich and delicious with its beautiful aromas of red fruit, well balanced by a beautiful freshness. Aging in very moderate wooden barrels provides an interesting tannic structure, dense but silky, with a lot of roundness and tenderness. A very nice tribute to Syrah with its great aging potential of 7 years.

FOOD PAIRINGS

Grilled red meat, spicy dishes or stews with lots of flavour.

SERVING

Serve between 15°C and 18°C. Right now: packed with black fruit notes. Cellaring time: ideally, drink within 5 years.

