



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Les Alexandrins Crozes-Hermitage Blanc - 2019

AOC Crozes-Hermitage, Vallée du Rhône, France

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.

### DESCRIPTION

There is a difference of Terroir between the vines planted North of Tain l'Hermitage, on the slopes of Gervans and those located in the villages further south.

### TERROIR

Our wine is made from Marsanne grapes from vines with an average age of 20 years. The grapes come from different terroirs. In the north, granite slopes from "Les Pends" (with limestone on the surface) and in the South, stony soils on the locality of Chanos Curson. We aim to keep the finesse and minerality (vines from Les Pends) and at the same time, length and body (vines from Chanos Curson).

### THE VINTAGE

After a mild winter and spring, conditions were perfect when everything changed on June 15th: a hailstorm destroyed a large part of the Crozes-Hermitage vines. Then we experienced a heatwave in the summer, one of the hottest of the decade, which caused some berries to burn. Our team's efforts paid back fortunately and we managed to save part of the vineyard in great sanitary condition. And if Nature is sometimes harsh, it can also be generous. The harvest went perfectly well and although the quantities are limited, this vintage promises to be magnificent, despite a climatically and morally complicated year. The years in 9 regularly mark the memory of winegrowers and this vintage was no exception.

### LOCATION

Crozes-Hermitage is the biggest appellation of the Northern Rhône with over 1300 hectares. It spreads over 11 localities in the Drôme on the left bank of the Rhône River. The village of Mecurole and Chanos Curson are renowned for the production of Crozes-Hermitage Blanc.

### PROCESS

Vinified in demi-Muids (600 l).

Ageing 50% in demi-Muids and 50% in stainless steel vats for 6 months.

### VARIETALS

marsanne blanche 65%, Roussanne 35%



## TASTING

Pretty deep yellow dress. This wine offers a nose of beautiful aromatic complexity, with notes of apple and apricot, white flowers and very subtle toasted notes. Delicate and fresh, on the palate, this wine reveals intense aromas of white flowers, apples and exotic fruit like pineapple and lychee. A long finish with a delicate bitterness.

## SERVING

Drink young as an aperitif with prawns.

## REVIEWS AND AWARDS

92/100

"Silky-textured and fresh with juicy, tangy and clean flavors; lush and ripe with long, rich style; a lovely white Rhône wine."

Blue Lifestyle, 01/01/2021



91/100

"A pleasantly grassy tang of green almond mingles into smoke and toast in this moderately full-bodied blend of 60% Marsanne and 40% Roussanne. Matured only partially in oak, it's a svelte white marked by crisp grapefruit and red-apple favors. Best enjoyed now-2025."

Wine Enthusiast, 01/04/2022



93/100

"Juicy and still just a bit compact, with chamomile, honeysuckle and verbena notes leading off for a core of lively white peach, star fruit and yellow apple favors. Quinine hint on the finish. Marsanne and Roussanne. Drink now through 2025."

Wine Spectator, 31/10/2021

