Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE





Maison Les Alexandrins Syrah - 2017

Vin de France, VSIG, France

When Syrah is blended with Viognier, you obtain a wine with more aromatic elegance and finesse. On the granite terroir of the Northern Rhône Valley, this blend gives freshness and body to the wine.

DESCRIPTION

It is in its French birthplace, between the towns of Vienne and Valence, that Syrah fully expresses itself. For some people, Syrah originates from Shiraz in Iran and was brought back by the Crusades. For others, Syrah appeared in the third century during the Roman Empire, at the time of Emperor Probus. As for Viognier, the latest scientific research proved that it originates from the Northern Rhône Valley.

TERROIR

The substratum of the right bank of the Rhône River is composed of primary rocks such as Gneiss and granite from old volcanic rocks from the Massif Central. Its sandy-clay soils are also composed of granite elements. The important amount of granite gives the wine a powerful and rustic character as well as minerality. The geological components of the left bank of the Rhône are more varied. There is granite soil as well as some plots covered in pebbles remaining from the glaciers. The pebbles have been rounded and polished by the Rhône and keep the heat of the day and give it back at night. This helps the concentration of sugars and aromas.
Situated between the semi-continental climate of Burgundy and the Mediterranean climate of Provence, the winters are continental: cold, wind and little rain. The summers are Mediterranean: hot with storms and little wind. Thanks to the contrast in the climate, this Syrah reveals intense aromas of red fruit and spices and a beautiful minerality.

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

The vineyard, composed of young vines of an average age of 15 years, is planted on terraces. It covers the hinterland of the Nothern Côtes du Rhône. It is situated on localities of the Southern Rhône, Loire, Isère, northern Drôme and north Ardèche.

PROCESS

The grapes are cold-macerated before fermenting to develop the fruit. Maceration and fermentation for a fortnight with pumping over the first few days and then pumping down towards the end. Part of the wine is aged for 5-6 months in stainless steel tanks. This type of tank helps keep the freshness and fruit. The other part is aged in oak tanks for the same amount of time to help extract the tannins.

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VARIETALS
Syrah 95%, Viognier 5%

TASTING
This 2017 vintage is both fruity and ample, with aromas of red fruit (blackcurrant, strawberry, blackberry) with a round and fresh attack on the palate. All in balance, the tannins are perfectly melted and offers a beautiful finish with notes of ripe fruit and spices.

SERVING
This wine is to be drunk now at a temperature of 16°C.
Our food match: This wine will match simple, convivial meals such as grilled meats, cheeses or even an exotic or spicy cuisine.

REVIEWS AND AWARDS

Decanter 88/100
"This wine tells you so much about Maison Les Alexandrin's approach to winemaking – it's marketed as 100% Syrah to keep things simple but in fact contains a 5% slice of Viognier to ensure great taste and an easy-drinking style. The 6ha of vines for this wine are in the southern part of Crozes-Hermitage as it just crosses into Vin de Pays. Spiced pepper notes add interest to the cherry and raspberry fruits, with an upward tickle of minerality on the finish; this bounces through the palate."
Decanter, 06/09/2018

Antonio Galloni vinous explore all things wine 88/100
"Deep violet. Ripe dark berries and a hint of olive on the nose and in the mouth. In a jammy, lush style, showing good depth and a hint of menthol on the warm, broad finish, which shows just a hint of supple tannins."
Vinous, 01/09/2019

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