



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Crozes-Hermitage Rouge - 2022

AOC Crozes-Hermitage, Vallée du Rhône, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. An exceedingly elegant red Crozes-Hermitage that strikes the perfect balance between generosity from the red fruit and strength from the round and velvety tannins. To be enjoyed straight away or within the next 5 years!



DESCRIPTION

A partnership between two winegrowers from the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Maison les Alexandrins produces northern wines in a style at once contemporary and timeless, always from exceptional vineyards unearthed by Alexandre Caso, a specialist in the terroirs of the northern Rhône Valley. Classics with a twist, these wines and how they are aged and blended are guided by the quest for perfect harmony from a very young age. Part of our blend comes from the village of Beaumont Montoux which produces very generous, precise wines. This is rounded out with wine from a locality called Les Pends, near Mercuriol, for depth and acidity.

TERROIR

The terroir comprises granite slopes to the north, similar to those in Hermitage, while the soil to the south is mainly alluvial with some terraces containing stones washed up by the Rhône. The vines are planted on slopes facing due south benefiting from the Mistral breeze. There is a great difference between the wines produced in the north or in the south of the appellation. Maison les Alexandrins' Crozes-Hermitages mainly come from vines planted in the alluvial plain.

THE VINTAGE

After a particularly hot and dry summer, the harvest began on August 17th with a perfectly ripe crop of white grapes, early enough to preserve all their freshness and natural balance. The reds followed, benefiting from a few saving rains that gave them more refinement. We favored infusion over extraction on our Crozes-Hermitage and our Brézème, preserving the crunchiness of the Syrah and the very delicate fruit of the vintage. In the cellar, the punching down and pumping for the 3 weeks of maceration released power and character for our Cornas, Saint Joseph and Hermitage. After devatting, a long aging will allow the wines to develop their aromatics, refine their tannins and gain in amplitude. The balance is already beautiful with controlled degrees and a lot of depth.



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 Stérimberg settled to live as a hermit on his return from the Albigensian Crusade.

PROCESS

- Pre-fermentation cold maceration to develop the fruit.
 - Maceration and fermentation for about 20 days with pumping over for the first few days and then punching down towards the end.
 - Ageing in conical vats and demi-muids (60-litre capacity barrels) for 10 months.
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VARIETAL

Syrah 100%

TASTING

Beautiful deep-purple colour with shiny reflections. In this sunny vintage, the nose is particularly seductive with delicate floral notes subtly mixed with aromas of small red fruit. A remarkable balance on the palate, thanks to the infusion which was preferred to the extraction during the vinification. It offers a beautiful crispness of fresh and light red fruit supported by very fine tannins which reveal a very elegant wine.

FOOD PAIRINGS

This wine will go wonderfully with grilled meats.

SERVING

Serve between 16°C and 17°C. Drink within 5 years.

