



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Hermitage - 2019

AOC Hermitage, Vallée du Rhône, France



Maison Les Alexandrins, a signature modern in approach and contemporary in style. Our red Hermitage comes from three terroirs that complement one another beautifully and are the source of all its strength. This wine offers a fine aromatic palette with fruity, spicy, woody and smoky notes. A remarkable blend that brings out the complexity of this wine.

DESCRIPTION

A partnership between three winegrowers from the Rhône Valley – Nicolas Jaboulet, Guillaume Sorrel 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. The grapes come from places called "Grandes Vignes", "Greffieux" and "Murets".

TERROIR

The terroir is complex and varied, comprising granite, pebbles and limestone. In the locality of Grandes Vignes, the soil is dominated by granite. The wines produced here have a certain minerality but also a fine tannin structure. This sector accounts for 30% of our blend. The wines we produce from pebbly terroirs are aromatically rich and complex. They represent the backbone of our wine and make up 60% of our blend.

Lastly, the chalky soil provides the finishing touch of the wine's finesse and elegance.

These three complementary terroirs all play a role in the final blend.

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

This Grand Cru's classic reputation has been built over the centuries around one hill and a history steeped in legend. Appreciated as far back as Roman times when they were called "Vienne wines" (like those from Côte-Rôtie), Hermitage wines then became known as "wines of the slopes of Saint-Christophe", named after the local chapel dedicated to the saint. It would seem that the name Hermitage first appeared in the 17th century in memory of the knight Henri Gaspard de Stérimberg who, in the 13th century, on his return from the Albigensian Crusades, decided to live as a hermit on this hill, granted to him by Blanche of Castile, Queen of Spain. He is said to have replanted a vineyard which went on to take the name of Ermitage, and then Hermitage. This was only the beginning of the vineyard's success; it is said that under the reign of Louis XIV, Hermitage was the favourite wine of the Russian tsars. The list of Hermitage enthusiasts is as long as it is illustrious, including as it does Henry IV, French poet Boileau, Louis XIII, Louis XIV, Nicolas II and Alexandre Dumas.

PROCESS

Pre-fermentation cold maceration.

- Then maceration and fermentation, with pumping over followed by punching down towards the end for 28 days.

- Aged in new barrels (30%) and one year-old barrels for 15 months.

VARIETAL

Syrah 100%

TASTING

This Hermitage Rouge is an exceptional wine offering complexity and power, while remaining elegant. The nose is superb with powerful aromas of black fruit, enhanced by aging in oak barrels. Intense and smooth on the palate while being fine and elegant, it reveals great aromatic complexity.

FOOD PAIRINGS

This wine will be perfect with a nice matured rib of beef and spicy dishes.

SERVING

Open the wine 3 to 4 hours before serving, then serve between 17°C and 18°C. This wine has a good aging potential, of at least 10 years.

