Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE





Maison Les Alexandrins Hermitage Blanc - 2019

AOC Hermitage, Vallée du Rhône, France

DESCRIPTION

The history of Hermitage is very old and according to a number of books it goes back to the Romans (500 years before Christ). The local legend relates the story of an 18th century knight who, returning from a crusade, built a chapel at the top of a hill and lived there like a hermit, hence the name Ermitage. Returning from a trip to Ermitage in 1787, Thomas Jefferson, the American Ambassador in France, declared his admiration for this white wine the best wine in the world, with no equal. His comments on the red wines were just as praising Full-bodied, dark purple with exquisite flavours.

TERROIR

The terroirs for the whites are quite different. Generally Marsanne and Roussanne are planted on the high plateau on the localities of Maison Blanche and Roucoules. The soils are composed of Loess and limestone which are ideal for white varieties. The balance between the 2 varieties gives the wine a good acidity with great structure.

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

The prestigious hill overlooking the village of Tain lHermitage and the Rhne river. Located on the left bank of the river, this vineyard is south facing and is sheltered from the cold northern wind.

PROCESS

Vinified in barrels. Ageing in barrels for 12 months.

VARIETALS

Marsanne 50%, Roussane 50%

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TASTING
Pretty golden colour with shiny reflections. The nose shows delicacy with a nice minerality with aromas of peach, white flowers and a hint of exotic fruit. Its fresh and velvety mouth offers notes of white flowers, lemons evolving towards notes of brioche and toast. Nice length, very straight, a wine with finesse.

SERVING
Drink now with poultry. Decant an hour before and serve at a temperature of 12-13°C. You can also keep this wine a few years and drink it when aromas of dried fruit have developed.

REVIEWS AND AWARDS

93/100
"A 50-50 blend of Marsanne and Roussanne, the 2019 Hermitage Blanc Maison Les Alexandrins may be the best vintage of this wine yet. It's ripe and rich, yet balanced, with a fine line of acidity that lingers in mouthwatering fashion on the finish. Hints of peach, pear and melon appear on the nose, framed by toasted nuts and mocha, while the full-bodied palate is lush and generous. It's delicious now, or you could cellar it and enjoy it in more truffled splendor 10 years from now."
Wine Advocate, 13/05/2021

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