



Maison & Domaines  
**Les Alexandrins**

**Maison Les Alexandrins Crozes-Hermitage  
Blanc - 2020**

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 the hail damage of 2019, we had to nurse our vineyards back to health with a range of gentle but complementary nutrients. This made 2020 a technically exacting year, especially since the weather reserved many surprises for us. Spring was extraordinarily hot and dry and, despite a short break in June when some welcome rain fell, summer saw a continuation of drought conditions right up until the harvest. With a high risk of mildew at the start of the season, constant and unpredictable winds, powdery mildew halfway through the season, and the threat of high temperatures and scorching, we were spared nothing, and it required a significant effort to cope. Fortunately, the occasional shower, relatively cool nights, and morning dew meant the vines did not suffer too much from the summer heat, and all our hard work seems to have paid off with the promise of a fine vintage. To avoid the hottest moments of the day, we began picking from 6 am to pick the grapes while they were excellent. We started with the whites on August 19 and continued with the reds until September 16. First tastings revealed aromatic wines of great freshness, with degrees rarely exceeding 13.5°. After so many twists and turns, it is a vintage that reverts to its origin in a very "Northern Rhône" style, after the Mediterranean vintages of 2018 and 2019.

**SITUATION**

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).

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

**VARIETALS**

Marsanne blanche 65%, Roussanne 35%

**TASTING NOTES**

After 8 months of aging in demi-muids, this wine reveals its perfectly balanced blend between the buttery Marsanne and the tightness of Roussanne. It offers a superb bouquet of smoky notes and toasted bread subtly mixed with aromas of white fruit. This precocious vintage with perfect maturity is to be enjoyed over the next 3 to 5 years.

**SERVING**

Drink young as an aperitif with prawns.