



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Les Alexandrins Saint Joseph Blanc - 2024

AOC Saint-Joseph, Vallée du Rhône, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. Balanced and refined, this wine highlights all the minerality of its granite terroir.

### 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. Our vines are located in Saint Jean de Muzols and Tournon.

### TERROIR

Saint-Joseph's terroir is mainly granite. The slopes that rise above the Rhône face east/south-east.

### LOCATION

The Saint-Joseph vineyard stretches 40 km along the right bank of the Rhône on the 45th parallel, planted on steep slopes that were first terraced in Roman times. Once called "Vin de Mauves", Jesuits in the 17th century gave it its current name. It achieved AOC status in 1956. At that time, it spilled into six villages (90 hectares). It was restructured in 1994 and now embraces 26 villages, covering an area of 1,330 hectares. The vineyard winds from Chavanay to Guilherand, connecting Condrieu and Côte-Rôtie in the north with Saint-Péray and Cornas in the south. Nowadays, the appellation is known for its red wines made from Syrah – simultaneously powerful and elegant – and, on a smaller scale, for its whites made from Roussanne and/or Marsanne grapes.

### PROCESS

For our first vintage, we wanted to make a balanced wine using grapes from the north of the appellation, to bring minerality and fruit, and berries from the historical centre of Saint-Joseph that add more flesh to the wine. The blend produces balanced, refined wines.

- Vinified in demi-muids (60-litre capacity barrels).
- Fermentation and ageing in dem-muids for 10 months.

VARIETAL Marsanne

### TASTING

Beautiful, clear, pale-yellow colour with shiny highlights. This wine has a fresh and delicate nose with seductive aromas of citrus, with a subtle hint of toast evoking barrel aging. Full of brightness, precise and mineral, the palate presents a remarkable balance between freshness and vivacity before evolving into roundness. It prolongs the citrus notes in a beautiful saline tension, typical of granite terroirs, then reveals a subtly sappy character, signature of Marsanne, punctuated by an elegant hint of bitterness.

