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| Grape Varieties | 100% Syrah |
| Winemaker | Maison et Domaine les Alexandrins |
| Closure | Natural Cork |
| ABV | 13.5% |
| Residual Sugar | 0.4g/L |
| Acidity | 4.78g/L |
| Wine pH | 3.6 |
| Bottle Sizes | 75cl |

PRODUCER

Domaine Les Alexandrins was founded in 2009 by two friends, viticulturalist Alexandre Caso and winemaker Guillaume Sorrel, son of Hermitage producer Marc Sorrel. In 2015, they partnered with Nicolas Jaboulet to make the Maison Les Alexandrins wines. As the name suggests, the wines from Domaine Les Alexandrins are made entirely from fruit from their own vineyards. Today the Domaine is now run by Nicolas and Alexandre, with Benoît Busseuil responsible for winemaking. Having constructed a new winery in Tain-l'Hermitage in 2019, Domaine Les Alexandrins is now a permanent fixture in the Northern Rhône and producing arguably some of the best wines of the region.

VINEYARDS

The grapes for this wine are sourced from four hectares of sustainably farmed vineyards in Saint-Joseph. The vines are grown on the round pebbles of the Les Chassis plains and are on average 30 years old, and trained on a Goblet trellising system.

VINTAGE

The 2023 vintage was defined by sharp climatic contrasts, requiring experience and adaptability throughout the growing season. A mild winter was followed by a wet spring, then a summer marked by alternating hail events and drought, leading into a complex harvest period from mid-August to late September under persistent weather uncertainty. Constant adjustments were necessary to harvest grapes of good concentration and optimal maturity. Despite these challenges, the vintage has proven highly promising, delivering well-balanced wines.

VINIFICATION

The grapes were harvested by hand and vinified using traditional methods, with 70% destemming followed by a three-day cold maceration. Fermentation proceeded for 20 days, with alternating punch-downs and pump-overs to manage the cap and optimise the extraction. The wine was then aged for 15 months in two-year-old demi-muids, allowing for gentle oak influence and the gradual development of structure and complexity.

TASTING NOTES

Deep ruby red in colour, the nose is complex and expressive, revealing aromas of wild fruits, grilled bacon, and warm stone. The palate is racy, smooth, and powerful, framed by finely sculpted tannins and a long, persistent finish. Black fruit richness is balanced by a distinct flinty freshness, resulting in a poised, elegant, and highly distinguished expression of the vintage.