Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins - Terrasses de l'Eridan

AOC Côtes du Rhône, Vallée du Rhône, France

Maison Les Alexandrins, a signature modern in approach and contemporary in style. A Côtes-du-Rhône that expresses itself through delicate minerality and the typical floral aromas of Viognier. An unpretentious wine, ideally suited to relaxed gatherings with friends and family.

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. This wine comes from vines located around Vinsobres.

TERROIR

Recent alluvial deposits of calcareous origin with variations according to the river path, stony clay-limestone.

THE VINTAGE

2021 was a winemaker vintage and required great responsiveness to very variable weather, comforting us in the pursuit of our good work in the vineyard. Winter was mild, followed by spring frosts before a dry mid-spring and then a cool summer with record rainfall. By stripping the leaves at the beginning of July, our grapes remained healthy. The harvest started in good conditions with the whites on September 13th in Brézème (-80% harvest due to frost), followed by Crozes-Hermitage and Condrieu. The summer conditions preserved a rare balance in our region. The Marsanne and Roussanne reveal freshness, minerality and precision, the Viogniers aromas of fresh fruit and a mouth full of finesse. For the reds, the lowland vineyards are full of indulgence with floral aromas and soft tannins. Finally, the granite terroirs reveal notes of pepper and spices and a rich palate.

LOCATION

Eridan refers to the name given to the Rhône in ancient times.

PROCESS

- Treading of the white grapes and pneumatic pressing.
- Fining of the must and refrigeration.
- Regulated fermentation in vats.
- Ageing in stainless steel vats for 6 months.

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VARIETALS
Grenache blanc 60%, Viognier 30%, Marsanne 10%

TASTING
Seductive translucent pale-yellow colour with delicate green reflections. This wine opens up with a very expressive nose with beautiful aromas combining floral and mineral notes. Well balanced and dense, the palate has a powerful attack and reveals superb aromas of lemon, bergamot and hawthorn before ending with a long finish.

FOOD PAIRINGS
This wine will go wonderfully with delicate or spicy dishes (saffron), grilled fish or a bouillabaisse.

SERVING
Serve at 12°C. Drink young, from 2 years old.

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