Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE





Maison Les Alexandrins - Terrasses de l'Eridan

AOC Côtes du Rhône, Vallée du Rhône, France

DESCRIPTION

A remarkably fresh and deep wine, with typical Rhône characteristics, great with Mediterranean food and rockfish.

TERROIR

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

THE VINTAGE

In 2018, we were lucky to have another very good vintage in the Northern Rhône Valley. A generous and qualitative crop despite major climatic hazards that required the greatest attention.
There was an early start to the vegetative cycle with a particularly rainy spring, especially in May and June, causing suspicions of mildew, which, fortunately did not take place. Then the summer was scorching hot with drought and risks hailstorms. These tense and extreme conditions required increased monitoring, responsiveness and constant vigilance in the vineyard.

The harvest then began under bright sunshine on August 31st with our first harvest on the Brézèyme appellation and ended on September 25th with the red St Joseph. For each area, the sessions were quite short, with a very strict selection of the bunches, in order to harvest at optimum maturity while maintaining freshness and liveliness. We have worked daily, tasting the berries, differentiating the age of the vines, the grape varieties, the terroirs to personalise each snip of secateurs and only select the best.

Thus, the 2018 wines are ample, voluptuous and generous, with great liveliness and freshness.

LOCATION

Located on the fresh and light soils of Cairanne and Jonquières. The vineyard is situated between the rivers of Ouvèze and Aigues.

PROCESS

Crushing in pneumatic presses, fining of the must and refrigeration. Regulated fermentation in tanks. Aging in stainless steel vats for 6 months.

VARIETALS

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

TASTING

Subtle nose with subtle hints of white flowers, honeysuckle and sage. Round and supple in the mouth, this wine reveals beautiful minerality, freshness and a slight bitterness on the finish.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

SERVING
With delicate or spicy (saffron) dishes, grilled fish, bouillabaisse.

REVIEWS AND AWARDS

Wine Spectator

89/100
"Bright and stony, with racy yellow apple, green plum and honeysuckle notes that stay engaging through the unadorned finish. Grenache Blanc, Viognier and Marsanne. Drink now."
Wine Spectator, 30/11/2019

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