



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins, AOC Côtes du Rhône, Blanc, 2022

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 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. 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

After a particularly hot and dry summer, the harvest began on August 17th with a perfectly ripe crop of white grapes, early enough to preserve all their freshness and natural balance. The reds followed, benefiting from a few saving rains that gave them more refinement. We favored infusion over extraction on our Crozes-Hermitage and our Brézème, preserving the crunchiness of the Syrah and the very delicate fruit of the vintage. In the cellar, the punching down and pumping for the 3 weeks of maceration released power and character for our Cornas, Saint Joseph and Hermitage. After devatting, a long aging will allow the wines to develop their aromatics, refine their tannins and gain in amplitude. The balance is already beautiful with controlled degrees and a lot of depth.

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.

VARIETALS

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



TASTING

Pretty deep-yellow colour with shiny undertones. The nose is complex and precise with seductive aromas of very ripe fruit, candied orange and ginger. The palate shows great balance: the attack is powerful, lively and tense before giving way to more depth and roundness with the greediness of candied fruit. The finish is long, carried by a delicate bitterness.

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.

