



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Les Alexandrins - Terrasses de l'Eridan

AOC Côtes du Rhône, Vallée du Rhône, France

DESCRIPTION

"Côtes du Rhône par Excellence". Fruity and fleshy with beautiful tannins, its a great everyday wine.

TERROIR

The terraces are rich in quartz and marl 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.

PROCESS

After the harvest is sorted and destemmed, vinification takes place in stainless steel and oak. Ageing partly in wood fermenters and partly in stainless steel vats for 8 months.

VARIETALS

Grenache 60%, Syrah 40%

TASTING

Beautiful intense and shiny-red colour. The nose reveals a beautiful aromatic expression with notes of red fruit and pepper. Well balanced, the mouth is delicious with a abundance of red fruit, enhanced by a hint of spice.

SERVING

Serve at 18°C with beef, lamb or poultry.

