



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins, AOC Côtes du Rhône, Rouge, 2021

AOC Côtes du Rhône, Vallée du Rhône, France



Maison Les Alexandrins, a signature modern in approach and contemporary in style. Les Terrasses de l'Eridan Red is a fresh and light wine with delightful fresh fruit notes. Offering a round palate and smooth tannins, it is ideal for sharing with friends and family for any occasion. This quintessential Côtes-du-Rhône is made for quaffing.

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. The Syrah come from the Vinsobres region and the Grenache from southern Vaucluse.

TERROIR

The terroir offers a variety of soils, both chalky-clay with pebbles and gravelly-clay. The vines grow on terraces and are rich in quartz and marly 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.

PROCESS

- Harvested grapes are sorted and destalked
- Vinified in wooden and stainless steel vats
- Aged partly in wooden tronconic vats and in stainless steel vats for eight months.

VARIETALS

Grenache 60%, Syrah 40%



TASTING

Beautiful colour of an intense and deep red with purple reflections. This wine opens up with a powerful, very expressive empyreumatic nose with toasted notes. The Syrah, in good proportion in the blend, brings a nice bouquet of red fruit. On the palate, it reveals elegance and indulgence with fine tannins that balance the opulent notes of very ripe black fruit and typical Syrah spices and a superb long finish.

FOOD PAIRINGS

This versatile wine pairs with all sorts of meat such as beef, lamb or chicken, either served with a sauce or simply grilled.

SERVING

Serve at 18°C. Drink within 5 years.

