



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

After the historically dry and hot summer, the wines give an impression of opulence, concentration and generosity. Ageing will allow the wines to soften and slowly find their balance.

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. Ageing in stainless steel vats for 6 months.

VARIETALS

Grenache blanc 60%, Viognier 25%, Marsanne 15%

TASTING

Very pretty pale yellow color with golden highlights. The nose is full of freshness, with notes of pear and quince underlined by a touch of citrus. On the palate, it has a nice balance that combines freshness and roundness, with notes of white fruit and a long aromatic finish.

SERVING

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

REVIEWS AND AWARDS

91/100

"Smooth and silky with ripe, clean apple fruit; generous, fresh and balanced, long and rich."

Blue Reviews, 01/05/2019





87/100

"The 2017 Cotes du Rhone Blanc Maison les Alexandrins les Terrasses de l'Eridan is a négociant bottling comprised of 70% Grenache Blanc, 20% Viognier and 10% Marsanne and Clairette (combined). Partly aged in oak, it hints at toasted marshmallow and ripe melon, with notes of tangerine and apricot. It's medium-bodied, with a plump, fleshy mouthfeel and a slightly oily presence on the finish."

Wine Advocate, 28/12/2018



87/100

"Aged partially in oak barrels, this medium-bodied white blend offers easygoing apple and pear flavors accented by honeycomb and nuts. Fresh but moderate acidity lends lift to the midpalate. It's a savory rather than fruit-forward wine with a moderately long finish."

Wine Enthusiast, 01/11/2018

