



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Côtes du Rhône Blanc - 2023

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

2023 was a year full of contrasts, which required great composure and experience to deal with the climatic hazards. The winter was mild followed by a wet spring then a summer oscillating between hailstorms and drought, before a complicated harvest period, between August 17 and September 20. A permanent risk of rain and unpredictable weather forecasts required us to constantly adapt our plans in order to harvest our grapes, of good quality and well concentrated in sugars, at their optimal phenolic maturity. At the end of the harvest, the meticulous work was more than rewarded: this very unusual vintage proved to be very promising, perfectly well balanced across all quality indicators. In the cellar, we are pleasantly surprised by the freshness of the whites. The terroirs resisted drought and offer magnificent balance. Low temperature fermentations helped preserve the aromatics. The reds required long macerations in order to extract all the essence of the vintage. The wines from the lowlands are crisp and delicate, the wines from the hills stand out for their density and the radiance brought by the granite. The aging period has now started, the wines will improve and the textures will slowly become more complex in the cellar.

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

Beautiful pale-yellow colour with shiny reflections. Combining freshness and deliciousness, the nose reveals a seductive aromatic variety with notes of ripe pears and candied quince, highlighted by a zest of anise. The palate reveals a beautiful balance and roundness with seductive tangy aromas which then evolve into pastry and juicy fruit aromas. With great length, the finish presents a lovely texture which brings liveliness.

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.

