



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Côtes du Rhône Rouge - 2022

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

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.

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 deep ruby-red colour with purple undertones. The powerful nose offers an intense aromatic bouquet with aromas of ripe black fruit, subtly underlined by notes of spices. The palate is elegant with a velvety texture with fine tannins, tasty aromas of black fruit and a very nice balance thanks to a good acidity bringing freshness and energy. The very harmonious long finish reveals notes of garrigue, typical of Syrah.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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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.

REVIEWS AND AWARDS

JAMESUCKLING.COM

91/100

"A fruity, juicy and balanced red offering aromas of dark cherries, plums, leather and sweet spices on the nose. Medium-bodied with fine, firm tannins. Pulpy at the center, with a serious character on the edges and toward the peppery finish. Drink now."

James Suckling, 12/12/2024

