



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Côtes du Rhône Blanc - 2024

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

After 2023 which was full of contrasts, 2024 was once again a year marked by considerable challenges, requiring great composure and the benefit of experience to face the temperamental climate. After a mild winter, April was marked by frost, followed by intense rain throughout the spring and early summer until mid-July, followed by drought in August. These conditions were particularly testing for us: the fight against mildew, especially with its impact on the inflorescences, required constant attention. The harvest thus began around September 10th, requiring daily adjustments to the heterogeneity of the grape maturity. We had to taste and analyse the berries every day and the weather determined strategic choices and we had to constantly change the harvest schedule to harvest each plot at its optimal maturity. A painstaking work that was worth it, with a decisive impact on the quality and style of the vintage. Despite all these difficulties, the final quality of the grapes offers some great surprises. The first tastings are very promising with crisp and delicious reds and beautiful whites with melted acidity and a beautiful structure on the palate. The devatting has started and the ageing period that follows will allow our wines to improve and gain complexity.

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, Viognier, Marsanne

TASTING

Beautiful pale-gold colour with shiny reflections. Elegant, expressive and fruity, the nose reveals seductive aromatics dominated by aromas of juicy fruit such as ripe pears, underlined by delicate notes of honey. Ample and gourmet, the palate reveals a beautiful balance where the sweetness of the tangy aromas of nectarine, blends harmoniously with the subtle floral complexity of notes of lilac. The long finish, lively and saline, offers a remarkable freshness. A well-balanced wine with freshness and structure, with a persistent finish.

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.

