



# 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 a mild winter and spring, conditions were perfect when everything changed on June 15th: a hailstorm destroyed a large part of the Crozes-Hermitage vines. Then we experienced a heatwave in the summer, one of the hottest of the decade, which caused some berries to burn. Our team's efforts paid back fortunately and we managed to save part of the vineyard in great sanitary condition. And if Nature is sometimes harsh, it can also be generous. The harvest went perfectly well and although the quantities are limited, this vintage promises to be magnificent, despite a climatically and morally complicated year. The years in 9 regularly mark the memory of winegrowers and this vintage was no exception.

### 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. Aging in stainless steel vats for 6 months.

### VARIETALS

Grenache blanc 60%, Viognier 30%, Marsanne 10%

### TASTING

Elegant pale-yellow colour with green reflections. The nose is subtle with delicate notes of white flowers and a hint of buttery notes. Fresh and mineral, the mouth is elegant, with a finish revealing a slight bitterness.

### SERVING

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

