



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Les Alexandrins - Terrasses de l'Eridan

AOC Côtes du Rhône, Vallée du Rhône, France

DESCRIPTION

"Côtes du Rhône par Excellence". Fruity and fleshy with beautiful tannins, its a great everyday wine.

TERROIR

In Vinsobres the terraces are rich in quartz and marl limestone.

THE VINTAGE

2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

PROCESS

After the harvest is sorted and destemmed, vinification takes place in stainless steel and oak. Ageing occurs in tanks and Foudre 25% of the year.

VARIETALS

Grenache 50%, Syrah 25%, Mourvèdre 20%, Cinsault 5%

TASTING

This wine in 2015 shows lots of fruit, good freshness and character. The Grenache/Syrah duo blends perfectly. Pretty aromas of red and black fruit, good aromatic intensity, the mouth is fresh and generous. The silky tannins accompany a long aromatic finish.

SERVING

Serve at 18°C with beef, lamb or poultry.

REVIEWS AND AWARDS

JEB DUNNUCK 89/100

"The 2015 Côtes Du Rhône Terrasses De L'Eridan offers plenty of red fruits, herbes de Provence, licorice, and baking spice to go with a rounded, sexy, lightly textured style on the palate. It has sweet tannin and is loaded with charm."

Jeb Dunnuck, 20/03/2018

