



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins - Terrasses de l'Eridan

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 three winegrowers from the Rhône Valley – Nicolas Jaboulet, Guillaume Sorrel 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 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.

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

This wine reveals a powerful nose with intense notes of fresh red berries and slightly peppery spices. Silky and elegant on the palate, it offers soft and delicate tannins. It will be perfect to enjoy over the next two years with red meat, a spicy dish or cheese.

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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.

