



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

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

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.

In stainless steel until June, the period when its bottled after fining. Filtered.

VARIETALS

Grenache blanc 70%, Viognier 20%, Marsanne | Clairette 10%

TASTING

Very pretty pale yellow colour with bright green reflections. The nose is full of freshness, with floral notes (hawthorn, vine flower) and fruity gourmet aromas of citrus (lime), peach and sweet spices. On the palate, a beautiful balance that combines freshness and roundness, minerality and fruity notes with a long aromatic and sapid finish.

SERVING

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

