



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

The terraces are rich in quartz and marl limestone.

THE VINTAGE

After the historically dry and hot summer, the wines give an impression of opulence, concentration and generosity. Ageing will allow the wines to soften and slowly find their balance.

PROCESS

After the harvest is sorted and destemmed, vinification takes place in stainless steel and oak. Ageing partly in wood fermenters and partly in stainless steel vats for 8 months.

VARIETALS

Grenache 60%, Syrah 40%

TASTING

Pretty deep colour. The nose offers a beautiful aromatic complexity, marked by Grenache and a hint of blackcurrant brought by the ripe Syrah. On the palate, it shows complexity with tannins still present, but with finesse and elegance, and a beautiful freshness.

SERVING

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

REVIEWS AND AWARDS

91/100

Blue Lifestyle, 01/05/2019

89/100

Wine Spectator

"Unadorned cherry and raspberry puree notes stream through here, with light red licorice and bergamot accents along the edges. Grenache, Syrah, Mourvèdre and Cinsault. Drink now."

Wine Spectator, 30/11/2019



90/100

"The Maison Les Alexandrins Côtes du Rhône is gorgeous. It begins with a fresh inviting aromatics of cherries and red plums which are woven together with spices, lavender, florals, licorice and crushed stones that all emerge from the glass. On the palate this shows wonderful brightness with a core of red fruits and spices that expand through the silky, mouthwatering finish. While this is excellent today, it should also evolve beautifully over the next few years."

International Wine Report, 11/03/2020

