

Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Les Alexandrins - Terrasses de l'Eridan

AOC Côtes du Rhône, Vallée du Rhône, France

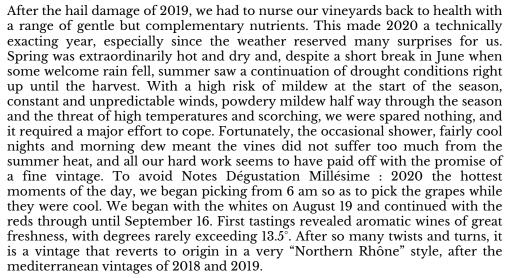
DESCRIPTION

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



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

Pretty pale yellow colour with delicate green reflections. This wine shows an expressive nose with notes of white flowers, buttercream and apricots. With great freshness, the mouth opens up nicely, revealing seductive citrus aromas, well balanced with a good acidity. Its mineral purity is punctuated on the finish by a touch of delicate bitterness.



SERVING

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

REVIEWS AND AWARDS

92/100

"A charming white Rhone, that offers the rich depth of Marsanne, and the bright juiciness of Grenache Blanc, it all works nicely together, to deliver a charming balanced wine." Blue Lifestyle, 04/02/2022

87/100

Wine Spectator

"Brisk, with light white peach, verbena and salted butter notes. Fresh finish. Grenache Blanc, Viognier and Marsanne. Drink now."

Wine Spectator, 01/01/2022

WINEENTHUSIAST

89

"Notes of white strawberries, green pears, cherry blossoms and baby's breath fill the glass. The palate is vibrant, with freshly cut Gala apple and Asian pear, and finishes with salinity and stone. Simple and straightforward, this expression pairs well with beets and citrus, as well as goat cheese."

Anna-Christina Cabrales, Wine Enthusiast

