



# 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

After the hail damage of 2019, we had to nurse our vineyards back to health with a range of gentle but complementary nutrients. This made 2020 a technically exacting year, especially since the weather reserved many surprises for us. Spring was extraordinarily hot and dry and, despite a short break in June when some welcome rain fell, summer saw a continuation of drought conditions right up until the harvest. With a high risk of mildew at the start of the season, constant and unpredictable winds, powdery mildew half way through the season and the threat of high temperatures and scorching, we were spared nothing, and it required a major effort to cope. Fortunately, the occasional shower, fairly cool nights and morning dew meant the vines did not suffer too much from the summer heat, and all our hard work seems to have paid off with the promise of a fine vintage. To avoid Notes Dégustation Millésime : 2020 the hottest moments of the day, we began picking from 6 am so as to pick the grapes while they were cool. We began with the whites on August 19 and continued with the reds through until September 16. First tastings revealed aromatic wines of great freshness, with degrees rarely exceeding 13.5°. After so many twists and turns, it is a vintage that reverts to origin in a very "Northern Rhône" style, after the mediterranean vintages of 2018 and 2019.

### 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

**Wine Spectator**

87/100

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

Wine Spectator, 01/01/2022

 **WINE ENTHUSIAST**

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

