



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Côtes du Rhône Rouge - 2023

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 two winegrowers from the Rhône Valley – Nicolas Jaboulet 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

2023 was a year full of contrasts, which required great composure and experience to deal with the climatic hazards. The winter was mild followed by a wet spring then a summer oscillating between hailstorms and drought, before a complicated harvest period, between August 17 and September 20. A permanent risk of rain and unpredictable weather forecasts required us to constantly adapt our plans in order to harvest our grapes, of good quality and well concentrated in sugars, at their optimal phenolic maturity. At the end of the harvest, the meticulous work was more than rewarded: this very unusual vintage proved to be very promising, perfectly well balanced across all quality indicators. In the cellar, we are pleasantly surprised by the freshness of the whites. The terroirs resisted drought and offer magnificent balance. Low temperature fermentations helped preserve the aromatics. The reds required long macerations in order to extract all the essence of the vintage. The wines from the lowlands are crisp and delicate, the wines from the hills stand out for their density and the radiance brought by the granite. The aging period has now started, the wines will improve and the textures will slowly become more complex in the cellar.

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.



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VARIETALS

Grenache, Syrah

TASTING

Beautiful deep ruby-red colour with purple undertones. The powerful nose offers an intense aromatic bouquet with aromas of ripe black fruit, subtly underlined by notes of spices. The palate is elegant with a velvety texture with fine tannins, tasty aromas of black fruit and a very nice balance thanks to a good acidity bringing freshness and energy. The very harmonious long finish reveals notes of garrigue, typical of Syrah.

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.

