



Maison & Domaines
Les Alexandrins

Maison Les Alexandrins - Terrasses de l'Eridan 2020

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 halfway through the season, and the threat of high temperatures and scorching, we were spared nothing, and it required a significant effort to cope. Fortunately, the occasional shower, relatively 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 the hottest moments of the day, we began picking from 6 am to pick the grapes while they were cool. We started 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 its origin in a very "Northern Rhône" style, after the Mediterranean vintages of 2018 and 2019.

SITUATION

It is located on the fresh and light soils of Cairanne and Jonquières. The vineyard is situated between the rivers of Ouvèze and Aigues.

PROCESS

Grapes crushed in pneumatic presses, fining of the must, and refrigeration. Regulated fermentation in tanks. They were aging in stainless steel vats for six months.

VARIETALS

Grenache Blanc 60%, Viognier 30%, Marsanne 10%.

TASTING NOTES

Pretty pale yellow color with delicate green reflections. This wine shows an expressive nose with notes of white flowers, buttercream, and apricots. The mouth opens up nicely with great freshness, revealing seductive citrus aromas, well balanced with 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.

