



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

## Maison Nicolas Perrin Ermitage - 2014

AOC Ermitage, Vallée du Rhône, France



### DESCRIPTION

The history of Ermitage is very old and according to a number of books it goes back to the Romans. The local legend relates the story of an 13th century knight who, returning from a crusade, built a chapel at the top of a hill and lived there like a hermit, hence the name Ermitage. Returning from a trip to Ermitage in 1787, Thomas Jefferson, the American Ambassador in France, declared his admiration for this white wine "the best wine in the world, with no equal". His comments on the red wines were just as praising "Full-bodied, dark purple with exquisite flavours...".

### TERROIR

The terroir is complex and varied with granite in parts but also rolled pebbles and calcareous soils. The wines produced in the locality of "Grandes Vignes" where the soils are dominated by granite, have a great minerality but also a nice tannin structure. This area represents 30% of our blend. The wines that we produce on the rolled pebbles (locality of "Greffieux") are aromatically rich and complex. They correspond to the backbone of our wine and represent 60% of the blend.

Finally the calcareous soil in the locality of "Muret" brings elegance and finesse to the wine.

These 3 terroirs are very complementary and they each bring a different element to the final blend.

### THE VINTAGE

Mild temperatures for the region and heavy rainfall until mid-March characterize the winter in 2014. The heat and water reserves allowed for an early start to the vegetation. Spring is dry until the end of June, with signs of water stress in certain areas. However, flowering and fruit set was optimal, sign of a great vintage. The months of July and August are particularly cool and wet which slowed down the cycle of the vine, and we have to intensify surveillance in the vineyard. September starts with two lovely sunny weeks, giving optimal maturity to the grapes.

### LOCATION

Prestigious hill overlooking the Rhône river and the little village of Tain l'Hermitage. Located on the left bank of the Rhône, the vineyard is south facing and sheltered from the cold northern winds.

### PROCESS

The grapes are cold-macerated before being fermented for 28 days with pumping-over at the beginning followed by punching-down towards the end. Ageing in new oak (30%) and in steel (70%) for 15 months.



VARIETAL  
Syrah 100%

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TASTING

A dense red-black colour with dark reflections. A very rich and complex nose with notes of slightly over-ripe black fruit (Cassis, blackcurrant), nicely aged, smoky and sweet spice. The mouth is dense and powerful, well-balanced, soft and tight tannins, and an incredibly long and persistent finish. Fresh notes of red and black fruit, toasty and graphite. A beautiful Ermitage!

SERVING

On his youth, this wine develops nice and powerfull fruits aromas, which can be paired with red meat. In few years, mushrooms and undergrowth secondary aromas, will match perfectly with games.

REVIEWS AND AWARDS



16,5/20

Guide Bettane et Desseauve des vins de France, 01/08/2017

