



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Nicolas Perrin Saint-Joseph Rouge - 2007

AOC Saint-Joseph, Vallée du Rhône, France

### DESCRIPTION

Saint Joseph was originally called "Vin de Tournon". The monks who lived in this little village used to produce wine from the vineyard at the top of the hill behind the village.

### TERROIR

The terroir in Saint Joseph is mainly composed of granite. The vineyard spreads out 40km along the right bank of the Rhône river. For our first vintage we wanted to make a balanced wine using grapes from the north of the appellation, which bring minerality and fruit, and ones from the historical centre of Saint Joseph that give more flesh to the wine. The blending makes wines with great distinction and extremely balanced.

### THE VINTAGE

At the beginning of 2007 the weather was intermittent with periods of cold and wet weather followed by high temperatures starting as early as April. The summer arrived late with low seasonal temperatures. Finally the heat arrived around August 20th and lasted throughout September.

### LOCATION

In the north of the appellation, the villages of St Pierre de Boeuf and Chavanay. For the historical centre of the appellation, the village of Mauves south of Tournon.

### PROCESS

The grapes are cold-macerated before being fermented to increase the aromas of fruit. Maceration and fermentation for about 20 days with pumping-over for the first few days followed by punching-down. Ageing in 1 and 2 year old barrels for 10 months to bring concentration to the wine.

### VARIETAL

Syrah 100%

### TASTING

Intense and rich on notes of wild fruit. The mouth is complex with soft tannins. This wine is powerful and has a distinctive elegance to it. To drink straight away or in the next 3 years.

### SERVING

Serve at 17°C on grilled meats or small game or why not try it with Pigeon ?



## REVIEWS AND AWARDS

### Decanter

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"Ashy, white pepper-flecked nose, partnered by drops of iodine and ink - classic northern Rhône. This character carries on in the mouth, although with more concentration and punch thanks to a blossoming of purple, brambly fruit."

Decanter, 02/10/2010

### Wine Spectator

90/100

"Still a touch tight, with racy acidity carrying the mix of blackberry, red currant and spice cake notes, while a briary edge frames the tangy finish. Should flesh out nicely with brief cellaring."

James Molesworth, Wine Spectator, 27/01/2010



"Their adventure should have been called 'Jaboulet-Perrin' or 'Beaucastel-La Chapelle' but when the family business is sold by one of the partners and bans them to use their patronymic, they came up with 'Maison Nicolas Perrin'. This young negociant company is therefore the partnership between two major heirs : Nicolas Jaboulet (ex Director of Maison Paul Jaboulet & Fils) and Marc Perrin (Château de Beaucastel in Châteauneuf du Pape). In 2008 these two men from the Rhône Valley get together to mature and sell wine. Their mission is to locate quality plots of Syrah, create partnerships with the winegrowers and follow the winemaking process. The wine is barrelled at the winegrowers and then blended and aged in the Perrin cellars near Orange. Marc blends and Nicolas manages the sales and administration. They are very selective and only work with a dozen of barrels (35 000 bottles in 2010). Bring on the next selections !"

A. Gerbelle, La Revue du Vin de France, 01/11/2011



17/20

"Deeply coloured, ripe tasting syrah to be drunk now with a juicy steak. This wine represents a joint venture between Nicolas Jaboulet and the Perrin family of Beaucastel.

Meat, black pepper, olives, lovely texture to the tannins, just enough grip and accessibility. Long finish. Will last."

Jancis Robinson, 01/04/2010

90/100

"Saint-Joseph too often tastes like a bit player on the northern Rhône stage, lacking the depth of flavor and peppery pungency that distinguish the best wines from more prestigious appellations.

This wine, however, is a true star. It offers pungent dark fruit flavors that are enhanced by echoes of black pepper and cooked meats, and it deliciously long on the palate.

Maison Nicolas Perrin is a new partnership between the Perrin Family of Château Beaucastel fame and Nicolas Jaboulet, formerly sales director for Paul Jaboulet Aîné (which was sold to the Frey Family of Bordeaux's Château La Lagune four years ago). This initial release constitutes a very promising beginning."

Wine Review online, 28/09/2010



90/100

"A supremely pretty and elegant version of Saint-Joseph, with perfumed cherries, crushed stone and floral notes, this is a medium-bodied wine that seems almost weightless in the mouth, inviting another sip."

Wine Enthusiast, 01/10/2011

