



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Crozes-Hermitage Blanc - 2013

AOC Crozes-Hermitage, Vallée du Rhône, France

The vineyard of Crozes-Hermitage isn't as old as that of Hermitage. It developed over this century towards the south to the detriment of fruit orchards.

DESCRIPTION

There is a difference of Terroir between the vines planted North of Tain l'Hermitage, on the slopes of Gervans and those located in the villages further south.

TERROIR

Our wine is made from Marsanne grapes from vines with an average age of 20 years.

The grapes come from different terroirs. In the north, granite slopes from "Les Pends" (with limestone on the surface) and in the South, stony soils on the locality of Chanos Curson. We aim to keep the finesse and minerality (vines from Les Pends) and at the same time, length and body (vines from Chanos Curson).

THE VINTAGE

There was a huge amount of rainfall during the winter of 2013. This allowed to fill up the water tables.

The temperatures were very unusually hot in April but then dropped considerably in May (an average of 9 to 10 C less than usual). On top of the cooler climate, the precipitations were very significant at the end of May, which delayed the flowering of the vines.

The nice weather came back in June. Despite a temperamental spring and the vegetation being a little delayed, the new shoots look healthy and promising.

The summer was twofold: In July, the weather alternated between dry and sunny spells and storms (including a bit of impact with hale). August was a hotter and drier month of.

The accumulated delay was noticed at the time of harvest as we started around September 25th. The maturities were very consistent depending on the appellation, the terroir, the altitude.

LOCATION

Crozes-Hermitage is the biggest appellation of the Northern Rhône with over 1300 hectares. It spreads over 11 localities in the Drôme on the left bank of the Rhône River.

The village of Mecuro and Chanos Curson are renowned for the production of Crozes-Hermitage Blanc.

PROCESS

The bunches are pressed and the juices left to settle.

Fermentations take place in the barrels (2 and 3 years old) at a low temperature. Ageing on the lees in the barrels to feed the wine and give it body during 5-6 months.



VARIETAL

marsanne blanche 100%

TASTING

The wine is full of freshness. It gives citrus and apples aromas, its wood four month aging gave him its roundness.

This wine has to be drunk during its youth, for the "apéritif", with fish and even with poultry.

SERVING

Drink young as an aperitif with prawns

REVIEWS AND AWARDS

91/100

"Made entirely from Marsanne, this is a big, rich wine with just enough acidity to stay in balance and allow its striking notes of roasted nuts, figs, and freshly mown hay to shine. Very expressive in both aroma and flavor, this is a show-stopper."

Michael Franz, Wine review Online, 26/11/2013



89/100

"Starting out and a beautiful white, the 2012 Croze Hermitage Blanc offers up clean, classy notes of white peach, honey blossom, big minerality and hints of nuttiness to go with a medium-bodied, fresh and lively profile on the palate. Perfumed, with good complexity and vibrant acidity, it's a borderline outstanding white to drink over the coming 2-4 years."

Jeb Dunnuck, Wine Advocate, 16/12/2013



90/100

"Light yellow-gold. Anise, pear skin and melon on the fragrant nose. Fleshy but dry and focused, with a chewy texture to the ripe orchard and citrus fruit flavors sharpened by a bitter lemon pith nuance. Shows a spicy quality on the clinging, juicy finish"

Josh Reynolds, International wine cellar, 12/03/2014

91

"Traditionally blended with other white wine grapes in the Northern Rhône region from whence it comes, Marsanne is the solo performer in Perrin's lovely, luscious wine. With its rich gold hue, relatively low acidity, decidedly nutty aromas and flavors, plus a satiny, almost waxy, mouth feel, it provides a welcome exception to the usual humdrum white wine experience."

Wine Review Online, 22/01/2014

