Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Nicolas Perrin Saint-Joseph - 2012

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

After a very dry winter and beginning of spring, Mai and June were rainy and sunny at the time, which was beneficial to the vine. On the edge of summer, we were in advance but an intense heat wave blocked the maturities. These conditions needed an exceptional effort in the vines to prevent illnesses and to get the grapes into a very satisfying sanitary state. The harvest started in middle of September. We noticed differences in the maturities depending on the areas, which led to continuing the picking until the first days of October. The yields were also quite different depending on the appellation and parcels.

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 ?

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REVIEWS AND AWARDS

87-89/100
"In the same ball park, the 2012 St. Joseph is another delicious, textbook release from this producer. Game, leather, crushed rock and mulled red and black fruits all emerge from the glass, and this rock solid effort is
medium-bodied, juicy and fresh, with solid overall balance and length. Enjoy it in its first 5-7 years or life.
A collaboration between the Perrin Family, of Beaucastel, and Nicolas Jaboulet, of the Jaboulet family in the northern Rhône, this lineup is made
mostly from purchased grapes (The Perrin's own some of the vineyards in Crozes), with the wines made using Beaucastel barrels in the north, and
blended at the Perrin Family winery in the south. They are all well-made, high quality efforts."
Jeb Dunnuck, Wine advocate, 16/12/2013

90/100
"Ruby-red. Dark berries, cherry pit and olive on the smoke-tinged nose. Chewy and focused, offering nicely concentrated bitter cherry and cassis flavors and a touch of cracked pepper that gains intensity with air. Closes with excellent lift and cut, leaving spicecake, licorice and black tea notes behind."
Josh Raynolds, International Wine Cellar, 12/03/2014

91/100
"This is the Northern Rhône's sleeper appellation; lush and concentrated with rich plum and blackberry fruit; lush, meaty and showing pepper and spice; balanced and long. Syrah."
The Tasting Panel, 19/08/2014

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