



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Cornas - 2011

AOC Cornas, Vallée du Rhône, France

DESCRIPTION

Notorious wine since the 10th Century. It has been served on French and foreign Royal tables. Cornas became an Appellation d'Origine Contrôlée in 1938.

TERROIR

For the most part, our wine comes from the locality called "Les Eygats". Located at an altitude of 250m on decomposed granite slopes, the vines are south, south-east facing.

THE VINTAGE

2010 started with a very cold temperatures and snowfall. Spring started early in April which was exceptionally hot which allowed a fast budburst. Then May the temperatures went down a bit and with some rain. Flowering was as usual at then end of May, beginning of June.

The months of July and August were beautiful. Mid-July temperatures reached peaks during the day but often the high temperatures were followed by rain in the evening, cooling down the vegetation. Sanitary state was perfect and maturities were quite late.

In September the temperatures lowered and the nights were cold allowing slow maturing of the grapes. Harvest started around September 25th.

LOCATION

The Appellation is limited to the locality of Cornas, in the Department of Ardèche on the right bank of the Rhône river. This small appellation of 90 hectares only produces red wines with great ageing potential.

PROCESS

Cold maceration before fermentation to develop the fruit. Maceration and fermentation for 20 days with pumping over during the first few days followed by pumping down. Ageing in 1 and 2 year old casks for 15 months.

VARIETAL

Syrah 100%

TASTING

Deep red colour. The nose is discreet with aromas of black fruit with great concentration. The mouth is quite tense and very powerful with plenty tannins and a good balance. This wine will age for many years.

SERVING

Wines from Cornas tend to open up after a few years. This Cornas has the advantage of having great elegance now and in 2 or 3 years time this will already be a great wine to drink. Having said this if you want to enjoy it with game or a "Lièvre à la Royale" another 7 years will sublimate this wine. Drink at 17°C.



REVIEWS AND AWARDS



91/100

"Inky ruby. Deeply pitched, smoky aromas of blackcurrant, cherry pit and licorice, with a black pepper quality adding verve. On the palate, spicy dark fruit and floral pastille flavors put on weight with air and pick up a note of bitter chocolate. Chewy tannins give grip to the powerful, smoke-tinged finish, which strongly echoes the licorice and cherry notes."

International Wine Cellar, 01/04/2014

