



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Nicolas Perrin Côte-Rôtie Rouge - 2013

AOC Côte Rôtie, Vallée du Rhône, France

### DESCRIPTION

History has it that vines were planted here centuries ago. Two thousand years ago the Latin authors Martial, Pline l'Ancien, Columelle and Plutarque called the wine from Côte Rôtie "Vin Viennois".

During the Middle Ages and Renaissance, the reputation of the wines from Ampuis just grew bigger. Before the revolution wines from Côte Rôtie were sent to Royal tables around the world; England, Russia, Prussia and France. The vineyard reached its peak in 1890. Every inch of sunny hillside was planted with vines. At this time, the outbreaks of Phyloxera and other diseases didn't demotivate the winegrowers. Unfortunately World War One will ruin all their efforts. Over 150 men were sent to war and the vineyards were abandoned. It is only in the sixties that the vineyard was attended again.

### TERROIR

The vineyard of Côte Rôtie is located on the hills of the right bank of the Rhône river. Some of the slopes exceed 60%. The vineyard is located at an altitude ranging between 180 and 325 metres and is composed of 73 localities.

The main stone is granite covered in places by schist but also sand and calcareous soils.

For the most part, our wine comes from the southern part of the appellation; Côte Blonde and Coteau de Tupin. We wished to make wines with great distinction but also with elegance and finesse rather than wines from the north that tend to be harder and more powerful.

### 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

The vineyard of Côte Rôtie is located on the hills of the right bank of the Rhône river to the north and south of the village of Ampuis. Some of the slopes exceed 60%. The vineyard is located at an altitude ranging between 180 and 325 metres and is composed of 73 different localities.



## 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-year-old barrels for 15 months.

## VARIETALS

Syrah 98%, Viognier 2%

## TASTING

The dark colour shows a good concentration.

The nose is a bit closed when first opened but after airing, aromas of black fruit and spices appear.

The mouth is silky, elegant and very flattering. The finish is long and shows that the wine has plenty of life in it.

## SERVING

Currently this wine needs to be decanted at least an hour before serving.

Drink in it's youth: Slow roasted lamb will be a great match for this wine.

## REVIEWS AND AWARDS

**Wine Spectator** 94/100  
"This has ample grip for the vintage, with a streak of warm cast iron notes driving through the core of lightly steeped cherry, currant and plum fruit. Lightly singed alder details underscore the finish, with a sanguine hint echoing at the end."  
James Molesworth, Wine Spectator, 15/11/2016



88-91+/100  
"An impressive blend of 100% Syrah that was raised in 10% new French, Perrin's 2013 Côte Rôtie has pretty, classy notes of black and blue fruits, violets and assort floral nuances, medium-bodied richness and a focused, elegant feel on the palate. It has light tannin, as well as an endearing, forward feel that should allow it to drink nicely on release.

This collaboration between the Perrin Family (of Château Beaucastel) and Nicolas Jaboulet continues to churn out high-quality wines."

Jeb Dunnuck, Wine Advocate, 01/12/2016



16,5/20  
"Rather low-key nose with lots of juice on the palate. Far from the more precise rendition of the appellation – a bit too sweet? But a friendly, fruity drink for the short to medium term."  
Jancis Robinson, 31/10/2014

