



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Nicolas Perrin Crozes-Hermitage

AOC Crozes-Hermitage, Vallée du Rhône, France

### DESCRIPTION

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.

### TERROIR

In the north the terroir is composed of granite slopes similar to those of Hermitage. In the south the soil is mainly alluvial with a few stony terraces brought by the Rhône river. The vines are south facing, on slopes where the Mistral blows frequently. The wines produced in the North and those in the South of the appellation are very different.

### THE VINTAGE

After 2010 (a very balanced vintage) and 2009 (a powerful vintage), 2011 offered plenty fruit, freshness and body. Besides a hot spring and early flowering, the summer was relatively cold and wet and the advance made was caught up. During the month of September, the sun dominated most of the time and the maturity was progressive. The crop came in continuously up until the first days of October for the plots of higher elevation and needed more time to reach perfect maturity. The crop was healthy, the grapes of good quality and the quantities were plentiful.

### LOCATION

Crozes Hermitage is the biggest vineyard among the Northern Rhône appellations with over 1300 hectares. It is spread over 11 different communes situated in the department of La Drôme on the left bank of the Rhône river.

### 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 takes place in barrels for 10 months and then in stainless steel for another 6 months.

### VARIETAL

Syrah 100%

### TASTING

The wine is ruby red.

The bouquet is like a bowl of red fruit.


The mouth shows a rich, balanced and concentrated wine.

### SERVING

This wine offers immediate pleasure. As soon as you open it the fruit is there. You can serve this wine at about 16-17°C with grilled food.



## REVIEWS AND AWARDS

- Wine Spectator** 90/100  
"The blackberry and black cherry fruit ripples along, with graphite stitching mouthwatering violet and anise notes on the finish."  
Wine Spectator, 06/11/2018
- "A stylish, lighter weight Rhône Syrah that has traces of black pepper, blackberry, violet, and a dusty note that fades with air. Lighter in tannins than many Crozes, and a joy to drink with roasted meats. Good value."  
Dan Berger's Vintage Experiences, 06/08/2015
- "Les saveurs variétales nobles de la Syrah s'appuient sur un boisé discret. Se boira tout seul."  
La Revue des Vins de France, 01/06/2014
- RESTAURANT WINE**  "Velvety in texture and full bodied, this is a well balanced, finely flavored wine with modest tannin and a long finish, tasting of plum, pepper, cassis, and toast. Excellent value."  
Restaurant Wine

