



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Saint-Joseph Rouge - 2009

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

Following the cold months of January and February, the spring was intermittent with periods of sunshine and rain favourable to the growth of the vines. The summer was hot and dry with record temperatures in the middle of August. After a bit of rain mid-September, which allowed to swell up the grapes, the maturing continued when the sun returned. During this period, the days were hot and the nights were cool which provided a good sanitary state to the crop. Ideal conditions for a beautiful harvest which started around 20th September and finished around the 10th October.

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 ?

REVIEWS AND AWARDS



87/100

"The bottled 2009s include the 2009 St.-Joseph, a softer wine with lots of jammy black cherry fruit intermixed with bouquet garni, damp earth and forest floor notes. Ripe, medium-bodied and seductive."

Wine Advocate, 01/12/2011



90/100

"Vivid ruby. Spice-accented red and dark berry aromas, with deeper notes of licorice and dark chocolate. Energetic black raspberry and cherry flavors stain the palate, offering a suave blend of richness and bright minerality. Becomes more floral with air and finishes on a smoky note, with resonating spiciness."

International Wine Cellar, 01/03/2012

92/100

"Smooth, fresh and juicy with tangy acidity, bright black raspberry, wild cherry and pepper; deep and charming with style and finesse; a lovely wine from the Northern Rhône's sleeper appellation."

Blue Reviews, 29/02/2012

93/100

"Impressive, the 2009 Maison Nicolas Perrin St. Joseph, 100% Syrah, delivers a serious bouquet of edgy black raspberry, cedar, licorice, Asian spice, and mineral to go with a full-bodied, beautifully proportioned and structured St. Joseph. Showing the fruit and structure of the vintage, with fantastic purity, ripe tannin, and integrated acidity, this knockout Syrah should not be missed by northern Rhône lovers. It should have upwards of a decade or more of prime drinking."

The Rhone Report, 11/03/2012



92/100

"This sleek, alluring red delivers mouthwatering minerality from the start, cutting through the core of crushed fig, plum and blackberry fruit. The long, black olive-tinged finish brings you back for more."

Wine Spectator, 29/02/2012

