



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Nicolas Perrin Crozes-Hermitage Blanc - 2015

AOC Crozes-Hermitage, Vallée du Rhône, France

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.

DESCRIPTION

There is a difference of Terroir between the vines planted North of Tain l'Hermitage, on the slopes of Gervans and those located in the villages further south.

TERROIR

Our wine is made from Marsanne grapes from vines with an average age of 20 years.

The grapes come from different terroirs. In the north, granite slopes from "Les Pends" (with limestone on the surface) and in the South, stony soils on the locality of Chanos Curson. We aim to keep the finesse and minerality (vines from Les Pends) and at the same time, length and body (vines from Chanos Curson).

THE VINTAGE

For the appellations of the northern Rhone Valley, 2015 was a truly exceptional year, almost without precedent!

After a mild, wet winter and particularly high temperatures in spring, summer brought a heatwave even hotter than 2003. Welcome rain arrived in abundance in mid-August, followed anew by glorious sunshine and a providential wind that guaranteed perfect sanitary conditions and a regular and rapid ripening of the grapes. And so the harvest benefited from optimum conditions during the first two weeks of September.

LOCATION

Crozes-Hermitage is the biggest appellation of the Northern Rhône with over 1300 hectares. It spreads over 11 localities in the Drôme on the left bank of the Rhône River.

The village of Mecuro and Chanos Curson are renowned for the production of Crozes-Hermitage Blanc.

PROCESS

Wine produced from grapes from Chassis Est, Gervans and les Pends areas. Traditional vinification and ageing for one third in demi muid and two thirds in stainless steel.

VARIETAL

marsanne blanche 100%



TASTING

Bright white with green reflections. Pretty aromas of fresh fruits, white flesh fruit (peach), accompanied by delicate toasted ageing notes. Full and balanced mouth, rich with mineral tension, this wine expresses the full potential of the 2015 vintage.

SERVING

Drink young as an aperitif with prawns.

