



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Cornas Rouge - 2009

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

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

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 sublimite this wine. Drink at 17°C.



REVIEWS AND AWARDS



88/100

"More rustic, earthy and animalistic is the 2009 Cornas, which possesses blacker fruits as well as additional notes of new saddle leather, roasted meats, bouquet garni and moderately robust tannins in the finish."

Wine Advocate, 01/12/2011



91/100

"Inky purple. Pungent dark fruit and floral aromas are complemented by smoke, olive and black pepper nuances. Lush and creamy in texture, offering sweet cassis and blueberry flavors, along with candied violet and licorice notes. Fine-grained tannins add shape to the long, penetrating finish. The 2008 version of this wine, which I drank in November, is open-knit, spicy and delicious right now, by the way."

International Wine Cellar, 01/04/2012



93/100

"A very fresh, pure style, with a strong violet leading note leading the way for almost brisk blackberry, black currant and black cherry fruit, pushed by sweet tobacco and tapenade notes on the sleek finish"

Wine Spectator, Wine Spectator, 29/08/2012

