



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Nicolas Perrin Cornas - 2013

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

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 hail). 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 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 sublimate this wine. Drink at 17°C.

1/2



## REVIEWS AND AWARDS



88-90/100

"More firm and structured, with the bright acidity of the vintage, the 2013 Cornas is classic stuff that exhibits ample ground herbs, leather, black cherry and black raspberry-driven aromas and flavors. Medium-bodied, fresh and focused, with notable tannin, it should round into shape nicely once in bottle and have a decade of longevity."

Jeb Dunnuck, Wine Advocate, 01/12/2014

**Wine Spectator**

93/100

"Dense but vibrant, with a core of dark cherry, plum and raspberry fruit, supported by cassis and bay leaf notes and carried by brambly structure. Everything pulls together on the grippy finish. Built for cellaring."

James Molesworth, Wine Spectator, 15/11/2016

