



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Nicolas Perrin Crozes-Hermitage Rouge 2010

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

2010 started with a big freeze and snowfall. Then with the arrival of spring, April was exceptionally warm which allowed an early budburst.

Then during May, the temperatures went back down along with regular rain. Flowering took place as usual end of May beginning of June.

July and August were beautiful. Mid-July, temperatures reached a peak during the day but were often followed by showers at night that cooled down the vegetation. The crop was very healthy and the maturity was fairly late.

In September the temperatures dropped, the nights were cooler which allowed slow maturation of the grapes. Harvest started on September 25th.

### 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



86-88/100

"More austere, the 2010 Crozes-Hermitage exhibits notes of tapenade, earth, licorice, bouquet garni, and red as well as black cherries."

Wine Advocate, 01/12/2011

89-91/100

"Deep ruby. Ripe cherry and dark berries on the fragrant, smoky nose. At once rich and lively, offering intense bitter cherry and cassis flavors that show very good depth and back-end punch. Finishes on a note of smoky bacon fat, with good tangy persistence."

Josh Raynolds, 01/03/2012



90+/100

"Broad, promising nose of leather and tapenade. Fleshy and quite concentrated, refreshed by good acidity and a liquorice flash on finish. Complete, balanced Crozes with a chalky finish."

John Livingstone-Learmonth, Decanter, 01/09/2012



16/20

"All from the plain. They have bought a bit of land here so it's their flagship appellation. Meaty and very fruity and charming. Easy and a bit blobby."

Jancis Robinson, 01/03/2012

"Goûté également à l'aveugle et en vente depuis deux jours lui aussi, ce vin, d'une coentreprise formée de Nicolas Jaboulet et de la famille Perrin, m'a semblé remarquable. La couleur est soutenue, le bouquet, ample, très Syrah, de fruits noirs, est harmonieux. La bouche, charnue, n'est pas en reste, avec de l'éclat et bâtie autour de beaux tannins à la fois serrés et tendres. Vin de négoce, la vinification et l'élevage, en grandes cuves de chêne, se font au Château de Beaucastel. Impeccable."

Jacques Benoit, lapresse.ca



90/100

"Full ruby. Aromas and flavors of cherry compote, anise and smoky herbs. Sappy and precise, with good lift and energy. Closes smoky and long, with a whiplash of bitter cherry and slow-mounting tannins."

International Wine Cellar, 01/04/2013



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"First rate Croze-Hermitage. It is velvety in texture and full bodied; a wine with elegant complex character (cassis, aniseed, violet, blackberry jam), light oakiness (vanilla, tobacco), and a very persistent finish. Exceptional."

Restaurant Wine



90/100

"Solid, tarry grip runs through the blackberry, black currant and bramble notes, with good drive and focus on the finish, where bitter cherry and tobacco fill in."

Wine Spectator, 31/10/2012

