Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE





Maison Nicolas Perrin Cornas - 2012

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 Controlé 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

After a very dry winter and beginning of spring, Mai and June were rainy and sunny at the time, which was beneficial to the vine. On the edge of summer, we were in advance but an intense heat wave blocked the maturities. These conditions needed an exceptional effort in the vines to prevent illnesses and to get the grapes into a very satisfying sanitary state. The harvest started in middle of September. We noticed differences in the maturities depending on the areas, which led to continuing the picking until the first days of October. The yields were also quite different depending on the appellation and parcels.

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 my 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.

Maison Les Alexandrins
14 Rue Albert Nicolas, 26600 Tain-l'Hermitage
Tel. +33 4 75 08 69 44 - njaboulet@lesalexandrins.com
lesalexandrins.com/

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

REVIEWS AND AWARDS

WINEACCESS

91/100

"Inky ruby. Deeply pitched, smoky aromas of blackcurrant, cherry pit and licorice, with a black pepper quality adding verve. On the palate, spicy dark fruit and floral pastille flavors put on weight with air and pick up a note of bitter chocolate. Chewy tannins give grip to the powerful, smoke-tinged finish, which strongly echoes the licorice and cherry notes."
Josh Raynolds, International Wine Cellar, 12/03/2014

Wine Spectator

92/100

"On the toasty side, with a frank ganache frame around a core of steeped plum and blackberry paste flavors. Charcoal and roasted cedar accents fill in on the finish. Solid, but stylistically a bit reliant on toast for now. Time should lend this more nuance."
James Molesworth, Wine Spectator, 30/11/2015

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