Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Syrah Viognier - 2012

Vin de France, VSIG, France

When Syrah is blended with Viognier, you obtain a wine with more aromatic elegance and finesse. On the granite terroir of the Northern Rhône Valley, this blend gives freshness and body to the wine. The rather dry and hot 2011 vintage was characterised by a full-bodied wine with great maturity.



DESCRIPTION

It is in its French birthplace, between the towns of Vienne and Valence, that Syrah fully expresses itself. For some people, Syrah originates from Shiraz in Iran and was brought back by the Crusades. For others, Syrah appeared in the third century during the Roman Empire, at the time of Emperor Probus. As for Viognier, the lastest scientific research proved that it originates from the Norhtern Rhône Valley.

TERROIR

The substratum of the right bank of the Rhône River is composed of primary rocks such as Gneiss and granite from old volcanic rocks from the Massif Central. Its sandy-clay soils are also composed of granite elements. The important amount of granite gives the wine a powerful and rustic character as well as minerality. The geological components of the left bank of the Rhône are more varied. There is granite soil as well as some plots covered in pebbles remaining from the glaciers. The pebbles have been rounded and polished by the Rhône and keep the heat of the day and give it back at night. This helps the concentration of sugars and aromas.
Situated between the semi-continental climate of Burgundy and the Mediterranean climate of Provence, the winters are continental: cold, wind and little rain. The summers are Mediterranean: hot with storms and little wind. Thanks to the contrast in the climate, this Syrah reveals intense aromas of red fruit and spices and a beautiful minerality.

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 vineyard, composed of young vines of an average age of 15 years, is planted on terraces. It covers the hinterland of the Nothern Côtes du Rhône. It is situated on localities of the Southern Rhône, Loire, Isère, northern Drôme and north Ardèche.

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PROCESS
The grapes are cold-macerated before fermenting to develop the fruit. Maceration and fermentation for a fortnight with pumping over the first few days and then pumping down towards the end. Part of the wine is aged for 5-6 months in stainless steel tanks. This type of tank helps keep the freshness and fruit. The other part is aged in oak tanks for the same amount of time to help extract the tannins.

VARIETALS
Syrah 92%, Viognier 8%

TASTING
Colour: Bright Ruby in colour with purple undertones
Nose: Red fruit, full-bodied and very harmonious with aromas of blackcurrant, blueberries along with notes of spice.
Mouth: the attack is fresh, the wine is lively and mineral. The tannins are soft and round and give immediate pleasure. The balance between alcohol and acidity reveals a harmonious wine. The softness and finesse of Viognier allows to create a wine that is more powerful and full bodied than a simple Syrah.

SERVING
This wine is to be drunk now at a temperature of 16°C.
Our food match: This wine will match simple, convivial meals such as grilled meats, cheeses or even an exotic or spicy cuisine.

REVIEWS AND AWARDS

Wine Spectator

88/100
"A fresh, delightful, unadorned style, with bright violet, white pepper, anise and damson plum notes. Offers a pure, mouthwatering finish."
James Molesworth, Wine Spectator, 15/06/2014

RESTAURANT WINE

***+
"Supple and full bodied, this is ripely flavored wine with cassis, black licorice, plum, cooked meat and rosehips aromas/flavors. Long, slightly rugged finish."
Restaurant Wine

"A tag team effort between legendary Rhône families, Jaboulet from the north and Perrin from the south, has resulted in a collaboration focussed on small-batch wines sourced from top growers and sub-appellations around the region. The Syrah offers classic earthy, meaty character loaded with spice, while the Viognier fleshes things out with a splash of stone fruit. Grill up some lamb and go to town."
Kurtis Kolt, WE Vancouver

"The entry-level range is labelled by grape variety rather than appellation. Touch of white pepper, blackcurrants, accessible, hugely enjoyable."
Jane Anson, South China Morning Post

Robert Parker WINE ADVOCATE

88/100
"Moving to the reds and a ripe, textured blend of 94% Syrah and 6% Viognier, the 2012 Syrah Viognier offers pretty, classic northern Rhone like notes of violets, plum and hints of meatiness in its fresh, elegant and supple profile. It delivers loads of Syrah flare for not much buck.
A collaboration between the Perrin Family, of Beaucastel, and Nicolas Jaboulet, of the Jaboulet family in the northern Rhone, this lineup is made
mostly from purchased grapes (The Perrin's own some of the vineyards in Crozes), with the wines made using Beaucastel barrels in the north, and
blended at the Perrin Family winery in the south. They are all well-made, high quality efforts."
Jeb Dunnuck, Wine advocate, 16/12/2013

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WINEACCESS

87/100

"Bright violet. Wild, funky aromas of smoke-accented dark berries and cherry pit, with a hint of black pepper. Very syrah, and veering strongly to the animal side, with spicy black and blue fruit flavors that become sweeter with air. The gaminess fades on the finish, which is framed by silky tannins and lifted by repeating pepperiness. Not for everyone but fans of old-school Rhone wines will find plenty to like here."

Josh Raynolds, International Wine Cellar, 01/04/2014

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