Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE





Maison Nicolas Perrin Cornas - 2014

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

The winter in 2014 was characterised by mild temperatures for the region and heavy rainfall until mid-March. The heat and water reserves allowed an early start to the vegetation. Spring was dry until late June, with signs of hydric stress in some sectors. However flowering and fruit set were optimal, guaranteeing a great crop. The months of July and August, particularly cool and wet, slowed the cycle of the vine, forcing the winemakers to strengthen surveillance of the vineyard. Early September starts off with two lovely sunny weeks, along with an optimal maturity of the grapes

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 black colour with dark undertones. Notes of concentrated black fruit, dense, complex, light notes of ageing and aromatic herbs. Beautiful mouth, rich and balanced, the tannins are delicate and soft. Dense and dark, the finish is long with lingering aromas of black fruit and noble wood.

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.

REVIEWS AND AWARDS

bettane + desseauve

15/20

Guide Bettane et Desseauve des vins de France, 01/08/2017

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