



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Hermitage Blanc - 2015

AOC Hermitage, Vallée du Rhône, France

DESCRIPTION

The history of Hermitage is very old and according to a number of books it goes back to the Romans (500 years before Christ). The local legend relates the story of an 18th century knight who, returning from a crusade, built a chapel at the top of a hill and lived there like a hermit, hence the name Ermitage. Returning from a trip to Ermitage in 1787, Thomas Jefferson, the American Ambassador in France, declared his admiration for this white wine the best wine in the world, with no equal. His comments on the red wines were just as praising Full-bodied, dark purple with exquisite flavours.

TERROIR

The terroirs for the whites are quite different. Generally Marsanne and Roussanne are planted on the high plateau on the localities of Maison Blanche and Roucoules. The soils are composed of Loess and limestone which are ideal for white varieties. The balance between the 2 varieties gives the wine a good acidity with great structure.

THE VINTAGE

For the appellations of the northern Rhone Valley, 2015 was a truly exceptional year, almost without precedent!

After a mild, wet winter and particularly high temperatures in spring, summer brought a heatwave even hotter than 2003. Welcome rain arrived in abundance in mid-August, followed anew by glorious sunshine and a providential wind that guaranteed perfect sanitary conditions and a regular and rapid ripening of the grapes. And so the harvest benefited from optimum conditions during the first two weeks of September.

LOCATION

The prestigious hill overlooking the village of Tain l'Hermitage and the Rhne river. Located on the left bank of the river, this vineyard is south facing and is sheltered from the cold northern wind.

PROCESS

Natural winemaking, with yeasts native to Demi-Muids, the malo-lactic fermentation made naturally for this 2015 vintage. Maturing on fermentation lees for 9 months.

VARIETALS

Marsanne, Roussane



TASTING

Pretty yellow dress, dense, with green reflections. Beautiful intensity, ripe fruit and a lot of flavour of, peaches, lemons, acacia flowers, discreet ageing notes with sweet spices. The palate is rich and persistent, great complexity: notes of ripe fruit and spices.

SERVING

Drink now with poultry. Decant an hour before and serve at a temperature of 12-13°C. You can also keep this wine a few years and drink it when aromas of dried fruit have developed.

REVIEWS AND AWARDS



93/100

"Brilliant straw-gold. Highly perfumed, expressive aromas of orange zest, yellow apple, honeysuckle and fennel pick up a smoky mineral nuance as the wine opens up. Deeply concentrated and lively as well, offering ripe citrus and orchard fruit flavors, a refreshingly bitter quinine flourish and an undercurrent of dusty minerals. Tense, pure and vibrant for a hot vintage, finishing with solid mineral thrust and persistent floral and orange pith notes."

Vinous, 14/05/2018

