



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Crozes-Hermitage Blanc - 2010

AOC Crozes-Hermitage, Vallée du Rhône, France

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.



DESCRIPTION

There is a difference of Terroir between the vines planted North of Tain l'Hermitage, on the slopes of Gervans and those located in the villages further south.

TERROIR

Our wine is made from Marsanne grapes from vines with an average age of 20 years.

The grapes come from different terroirs. In the north, granite slopes from "Les Pends" (with limestone on the surface) and in the South, stony soils on the locality of Chanos Curson. We aim to keep the finesse and minerality (vines from Les Pends) and at the same time, length and body (vines from Chanos Curson).

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 appellation of the Northern Rhône with over 1300 hectares. It spreads over 11 localities in the Drôme on the left bank of the Rhône River.

The village of Mecurole and Chanos Curson are renowned for the production of Crozes-Hermitage Blanc.

PROCESS

The bunches are pressed and the juices left to settle.

Fermentations take place in the barrels (2 and 3 years old) at a low temperature. Ageing on the lees in the barrels to feed the wine and give it body during 5-6 months.



VARIETAL

marsanne blanche 100%

TASTING

Beautiful pale yellow colour.

The nose is very attractive on notes of citrus and roasted hazelnuts

The mouth is balanced, crisp and fresh

SERVING

Drink young as an aperitif with prawns

REVIEWS AND AWARDS



89/100

"The 2010 Crozes-Hermitage Blanc (100% Marsanne aged in a combination of tank and old oak) possesses lots of tangerine, citrus oil, quince and white currant characteristics in its medium-bodied, fresh, lively personality."

Wine Advocate, 01/12/2011

