Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Crozes-Hermitage Blanc - 2011

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

After 2010 (a very balanced vintage) and 2009 (a powerful vintage), 2011 offered plenty fruit, freshness and body. Besides a hot spring and early flowering, the summer was relatively cold and wet and the advance made was caught up. During the month of September, the sun dominated most of the time and the maturity was progressive. The crop came in continuously up until the first days of October for the plots of higher elevation and needed more time to reach perfect maturity. The crop was healthy, the grapes of good quality and the quantities were plentiful.

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 Mecurol 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.

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

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

14,5/20
"Une pure marsanne fraîche, franche de goût, précise, entre crayeux et crémeux. Longueur moyenne, prêt à boire jeune."
RVF, Le guide des meilleurs vins à moins de 20 € 2013

Wine Spectator
90/100
"Ripe but defined, with pear skin and blanched almond notes framing the core of melon, peach and apricot flavors. A nice unctuous edge marks the finish."
James Molesworth, Wine Spectator, 15/10/2013

WINEACCESS
92/100
"Light gold. Ripe tangerine and poached pear aromas are complicated by smoky minerals and gingery spices. Rich and weighty but energetic as well, offering bitter citrus pith and orchard fruit flavors, a hint of anise and a chewy texture. A floral note builds on the spicy, very persistent finish, which is firmed by a dusty mineral quality."
International Wine Cellar

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