



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Nicolas Perrin Ermitage Rouge - 2008

AOC Ermitage, Vallée du Rhône, France

### DESCRIPTION

The history of Ermitage is very old and according to a number of books it goes back to the Romans. The local legend relates the story of an 13th 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 terroir is complex and varied with granite in parts but also rolled pebbles and calcareous soils. The wines produced in the locality of "Grandes Vignes" where the soils are dominated by granite, have a great minerality but also a nice tannin structure. This area represents 30% of our blend. The wines that we produce on the rolled pebbles (locality of "Greffieux") are aromatically rich and complex. They correspond to the backbone of our wine and represent 60% of the blend.

Finally the calcareous soil in the locality of "Muret" brings elegance and finesse to the wine.

These 3 terroirs are very complementary and they each bring a different element to the final blend.

### THE VINTAGE

2008 was a difficult vintage due to the temperamental weather. The flowering had already given signs of a small crop. After an average summer temperature-wise, violent storms broke out over the weekend of September 6th and 7th. Thereafter, cool nights and sunny days along with the Mistral privileged the end of the cycle up to harvest. This milder weather helped limit the impact of the rain and had a positive effect on the general sanitary state of the vineyard. Harvest started quite late, towards the 25th September and ended beginning of October. This difficult year required a lot of sorting in the vineyard and in the cellar.

### LOCATION

Prestigious hill overlooking the Rhône river and the little village of Tain l'Hermitage. Located on the left bank of the Rhône, the vineyard is south facing and sheltered from the cold northern winds.

### PROCESS

The grapes are cold-macerated before being fermented for 28 days with pumping-over at the beginning followed by punching-down towards the end. Ageing in new oak (30%) and in steel (70%) for 15 months.



## VARIETAL Syrah 100%

### TASTING

The colour is not as intense as in 2007.

The nose is very rich on notes of black and red fruit. The nose then turns more complex and intense. IN the mouth the tannins appear quite powerful and need to be left to soften a bit.

### SERVING

On his youth, this wine develops nice and powerfull fruits aromas, which can be paired with red meat. In few years, mushrooms and undergrowth secondary aromas, will match perfectly with games

### REVIEWS AND AWARDS



"Their adventure should have been called "Jaboulet-Perrin" or "Beaucastel-La Chapelle" but when the family business is sold by one of the partners and bans them to use their patronymic, they came up with "Maison Nicolas Perrin". This young negociant company is therefore the partnership between two major heirs : Nicolas Jaboulet (ex Director of Maison Paul Jaboulet & Fils) and Marc Perrin (Château de Beaucastel in Châteauneuf du Pape). In 2008 these two men from the Rhône Valley get together to mature and sell wine. Their mission is to locate quality plots of Syrah, create partnerships with the winegrowers and follow the winemaking process. The wine is barrelled at the winegrowers and then blended and aged in the Perrin cellars near Orange. Marc blends and Nicolas manages the sales and administration. They are very selective and only work with a dozen of barrels (35 000 bottles in 2010). Bring on the next selections !"

A. Gerbelle, La Revue du Vin de France, 01/11/2011

