



# Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



## Maison Nicolas Perrin Saint-Joseph Rouge - 2010

AOC Saint-Joseph, Vallée du Rhône, France

### DESCRIPTION

Saint Joseph was originally called "Vin de Tournon". The monks who lived in this little village used to produce wine from the vineyard at the top of the hill behind the village.

### TERROIR

The terroir in Saint Joseph is mainly composed of granite. The vineyard spreads out 40km along the right bank of the Rhône river. For our first vintage we wanted to make a balanced wine using grapes from the north of the appellation, which bring minerality and fruit, and ones from the historical centre of Saint Joseph that give more flesh to the wine. The blending makes wines with great distinction and extremely balanced.

### 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

In the north of the appellation, the villages of St Pierre de Boeuf and Chavanay. For the historical centre of the appellation, the village of Mauves south of Tournon.

### PROCESS

The grapes are cold-macerated before being fermented to increase the aromas of fruit. Maceration and fermentation for about 20 days with pumping-over for the first few days followed by punching-down. Ageing in 1 and 2 year old barrels for 10 months to bring concentration to the wine.

### VARIETAL

Syrah 100%

### TASTING

Intense and rich on notes of wild fruit. The mouth is complex with soft tannins. This wine is powerful and has a distinctive elegance to it. To drink straight away or in the next 3 years.



## SERVING

Serve at 17°C on grilled meats or small game or why not try it with Pigeon ?

## REVIEWS AND AWARDS

90-92/100

"Deep ruby. Cassis, minerals and bitter chocolate on the fragrant, high-pitched nose. Juicy, pure and sharply delineated, with lively cassis, bitter cherry and violet flavors nicely lifted by juicy acidity. Finishes with firm, youthful tannins, bright minerality and juicy black fruit and violet flavors. Much of this fruit came from the granitic soils of Mauves, which Marc Perrin believes is the reason for this wine's vivacity and minerality. "That and the nature of the 2010 vintage," he noted."

Josh Reynolds, 01/03/2012



88-90/100

"The red wine offerings include the very fine 2010 St.-Joseph, which offers lots of black olive, raspberry and black cherry notes, a crushed rock-like component, medium body and refreshing acidity."

Wine Advocate, 01/12/2011



90/100

"Inky ruby. Textbook syrah aromas of cassis, black olive and violet, with a spicy overtone. Juicy and precise, offering lively dark berry flavors that pick up a refreshingly bitter quality with air. Finishes smoky and long, with smooth tannins and a late note of allspice."

International Wine Cellar, 01/04/2013

**Wine Spectator**

92/100

"A fleshy, forward style, with ripe plum and lavender note on the finish. Drink now." mulled raspberry and blackberry notes mixed with hints of singed mesquite and black tea. The silky, lingering finish shows a twinge of white pepper."

Wine Spectator, 31/12/2012

