



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Cornas Rouge - 2010

AOC Cornas, Vallée du Rhône, France

DESCRIPTION

Notorious wine since the 10th Century. It has been served on French and foreign Royal tables. Cornas became an Appellation d'Origine Contrôlée in 1938.

TERROIR

For the most part, our wine comes from the locality called "Les Eygats". Located at an altitude of 250m on decomposed granite slopes, the vines are south, south-east facing.

THE VINTAGE

2010 started with a very cold temperatures and snowfall. Spring started early in April which was exceptionally hot which allowed a fast budburst. Then May the temperatures went down a bit and with some rain. Flowering was as usual at then end of May, beginning of June.

The months of July and August were beautiful. Mid-July temperatures reached peaks during the day but often the high temperatures were followed by rain in the evening, cooling down the vegetation. Sanitary state was perfect and maturities were quite late.

In September the temperatures lowered and the nights were cold allowing slow maturing of the grapes. Harvest started around September 25th.

LOCATION

The Appellation is limited to the locality of Cornas, in the Department of Ardèche on the right bank of the Rhône river. This small appellation of 90 hectares only produces red wines with great ageing potential.

PROCESS

Cold maceration before fermentation to develop the fruit. Maceration and fermentation for 20 days with pumping over during the first few days followed by pumping down. Ageing in 1 and 2 year old casks for 15 months.

VARIETAL

Syrah 100%

TASTING

Deep red colour. The nose is discreet with aromas of black fruit with great concentration. The mouth is quite tense and very powerful with plenty tannins and a good balance. This wine will age for many years.

SERVING

Wines from Cornas tend to open up after a few years. This Cornas has the advantage of having great elegance now and in 2 or 3 years time this will already be a great wine to drink. Having said this if you want to enjoy it with game or a "Lièvre à la Royale" another 7 years will sublimate this wine. Drink at 17°C.



REVIEWS AND AWARDS



94/100

"Packed with dark plum, warm currant confiture and blackberry coulis flavors, this is lined with charcoal, singed bay leaf and steeped dark olive notes. The long finish reveals a terrific graphite spine. Built for the cellar."

James Molesworth, Wine Spectator Insider, 06/11/2013

92/100

"Also classic in style, with smoked earth, licorice, chocolate and ample dark fruit, the 2010 Cornas is a big, rich and rustic effort that stays fresh and lively on the palate."

Jeb Dunnuck, Wine Avocate, 16/12/2013



91/100

"Bright ruby. Black raspberry, potpourri and olive on the heady, spice- and mineral-accented nose. Juicy and precise, offering gently sweet red and dark fruit flavors and a hint of violet pastille. Silky tannins come on late and add shape to a sweet, smoky finish. In an elegant style and drinking surprisingly well already, although it will no doubt reward patience."

International Wine Cellar, 01/04/2013



92/100

"This venture is doing a fine job ferreting out Northern Rhône wines and offering them at realistic prices. This is a dark, concentrated Cornas, big and richly textured while retaining crispness and delineation. Plum and blackberry notes join black olive and espresso, but the overall impression remains savory, all the way through the long, velvety finish."

Wine Enthusiast, 01/09/2014

