



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Viognier - 2013

Vin de France, VSIG, France

An elegant, fresh and aromatic wine, the perfect accompaniment for your aperitifs.

DESCRIPTION

An entry level white wine. We chose the Viognier variety because it is aromatic and brings great minerality. This wine offers immediate pleasure and will be perfect with aperitifs to accompany your seafood amuse-bouche.

TERROIR

The wine is produced from vines planted at altitude, mainly on the Coteaux d'Ardèche.

THE VINTAGE

There was a huge amount of rainfall during the winter of 2013. This allowed to fill up the water tables.

The temperatures were very unusually hot in April but then dropped considerably in May (an average of 9 to 10 C less than usual). On top of the cooler climate, the precipitations were very significant at the end of May, which delayed the flowering of the vines.

The nice weather came back in June. Despite a temperamental spring and the vegetation being a little delayed, the new shoots look healthy and promising.

The summer was twofold: In July, the weather alternated between dry and sunny spells and storms (including a bit of impact with hale). August was a hotter and drier month of.

The accumulated delay was noticed at the time of harvest as we started around September 25th. The maturities were very consistent depending on the appellation, the terroir, the altitude.

PROCESS

Fermentation and ageing takes place in stainless steel tanks at low temperatures. The idea is to preserve the freshness and aromatics of the wine. Bottling takes place in the spring.

VARIETAL

Viognier 100%

TASTING

Colour : Pale yellow colour, with bright undertones.

Nose: Aromatic with notes of citrus fruit and white flowers.

Mouth: Quite a tense wine (the opposite to full bodied and buttery).

This wine is crisp, mineral and has a lovely final.

SERVING

Drink young to 2 years. 12°C

