Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE







# Maison Nicolas Perrin Crozes-Hermitage - 2014

AOC Crozes-Hermitage, Vallée du Rhône, France

## DESCRIPTION

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.

## TERROIR

In the north the terroir is composed of granite slopes similar to those of Hermitage. In the south the soil is mainly alluvial with a few stony terraces brought by the Rhône river. The vines are south facing, on slopes where the Mistral blows frequently. The wines produced in the North and those in the South of the appellation are very different.

## THE VINTAGE

Winter 2014 is characterized by mild temperatures for the region and heavy rainfall until mid-March. Heat and water reserves allowed an early start of vegetation. Spring is dry until late June, with few signs of water stress. However flowering and fruit set were optimal, pledge of a great harvest. The months of July and August, particularly cool and wet, slowed the cycle of the vine, and forces growers to strengthen surveillance. Early September is inaugurated with two lovely sunny weeks, accompanying an optimal maturity grapes. Harvest starts on 17th of september.

## LOCATION

Crozes Hermitage is the biggest vineyard among the Northern Rhône appellations with over 1300 hectares. It is spread over 11 different communes situated in the department of La Drôme on the left bank of the Rhône river.

## 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 takes place in barrels for 10 months and then in stainless steel for another 6 months.

## VARIETAL

Syrah 100%

## TASTING

Pretty dark red garnet colour, this 2014 presents a rich bouquet of red fruit and spices. On the palate, this wine produces a beautiful structure, very fruity with notes of mild ageing, a lot of freshness, with supple and elegant tannins. To drink now.

## SERVING

This wine offers immediate pleasure. As soon as you open it the fruit is there. You can serve this wine at about 16-17°C with grilled food.



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

## REVIEWS AND AWARDS

90/100
"Smooth, minerally and floral; lush, long and balanced."
The Tasting Panel, 01/11/2015

93/100
"One of the best white wines I have tasted this year, redolent of autumn fruit with a distinct minerality on the nish, this is beautifully structured and so rivals the finest Rhône blends from Hermitage or, farther south, Châteauneuf. It's not cheap, but should age well for a good five or more years, become nuttier with time in bottle."
Wine Review Online, 05/04/2016

92/100
"A creamy, rounded feel lets avors of melon, peach and yellow apple glide along easily, picking up light heather and macadamia nut hints along the way and ending with a attering nish. Drink now through 2018"
Wine Spectator, 15/11/2016

14/20
Guide Bettane et Desseauve des vins de France, 01/08/2017



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