Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE





Maison Nicolas Perrin Crozes-Hermitage - 2013

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

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.

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%

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TASTING
The wine is ruby red.
The bouquet is like a bowl of red fruit.
The mouth shows a rich, balanced and concentrated wine.

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.

REVIEWS AND AWARDS

Robert Parker Wine Advocate

90-92/100
"My favorite of the lineup, the 2013 Crozes Hermitage should be an outstanding wine. Cassis, crushed rocks, spice, black raspberry and subtle underbrush all emerge from this full-bodied, seriously endowed 2013. Possessing notable purity, solid freshness and a great finish, it too will have upward of a decade of longevity.

This collaboration between the Perrin Family (of Château Beaucastel) and Nicolas Jaboulet continues to churn out high-quality wines."
Jeb Dunnuck, Wine Advocate, 01/12/2014

Wine Spectator

91/100
"Refined and silky in feel despite the heft of the plum, blackberry and black cherry fruit core, featuring a racy iron note and long echoes of white pepper and tobacco on the finish."
James Molesworth, Wine Spectator, 15/10/2015

Decanter

89/100
"Blue Fruit with some woodsmoke. The palate bears attractive, scented red fruits with lissom tannins. Well presented, harmonious and enjoyable."
Decanter, 01/02/2016

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