



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Syrah Viognier - 2013

Vin de France, VSIG, France

When Syrah is blended with Viognier, you obtain a wine with more aromatic elegance and finesse. On the granite terroir of the Northern Rhône Valley, this blend gives freshness and body to the wine.

DESCRIPTION

It is in its French birthplace, between the towns of Vienne and Valence, that Syrah fully expresses itself. For some people, Syrah originates from Shiraz in Iran and was brought back by the Crusades. For others, Syrah appeared in the third century during the Roman Empire, at the time of Emperor Probus. As for Viognier, the latest scientific research proved that it originates from the Northern Rhône Valley.

TERROIR

The substratum of the right bank of the Rhône River is composed of primary rocks such as Gneiss and granite from old volcanic rocks from the Massif Central. Its sandy-clay soils are also composed of granite elements. The important amount of granite gives the wine a powerful and rustic character as well as minerality. The geological components of the left bank of the Rhône are more varied. There is granite soil as well as some plots covered in pebbles remaining from the glaciers. The pebbles have been rounded and polished by the Rhône and keep the heat of the day and give it back at night. This helps the concentration of sugars and aromas.

Situated between the semi-continental climate of Burgundy and the Mediterranean climate of Provence, the winters are continental: cold, wind and little rain. The summers are Mediterranean: hot with storms and little wind. Thanks to the contrast in the climate, this Syrah reveals intense aromas of red fruit and spices and a beautiful minerality.

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

The vineyard, composed of young vines of an average age of 15 years, is planted on terraces. It covers the hinterland of the Northern Côtes du Rhône. It is situated on localities of the Southern Rhône, Loire, Isère, northern Drôme and north Ardèche.

PROCESS

The grapes are cold-macerated before fermenting to develop the fruit. Maceration and fermentation for a fortnight with pumping over the first few days and then pumping down towards the end. Part of the wine is aged for 5-6 months in stainless steel tanks. This type of tank helps keep the freshness and fruit. The other part is aged in oak tanks for the same amount of time to help extract the tannins.

VARIETALS

Syrah 92%, Viognier 8%

TASTING

Colour: Bright Ruby in colour with purple undertones.

Nose: Red fruit, full-bodied and very harmonious with aromas of blackcurrant, blueberries along with notes of spice.

Mouth: the attack is fresh, the wine is lively and mineral. The tannins are soft and round and give immediate pleasure. The balance between alcohol and acidity reveals a harmonious wine. The softness and finesse of Viognier allows to create a wine that is more powerful and full bodied than a simple Syrah.

SERVING

This wine is to be drunk now at a temperature of 16°C.

Our food match: This wine will match simple, convivial meals such as grilled meats, cheeses or even an exotic or spicy cuisine.

