



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Nicolas Perrin Saint-Joseph - 2014

AOC Saint-Joseph, Vallée du Rhône, France



DESCRIPTION

Saint Joseph was originally called "Vin de Tournon". The monks who lived in this little village used to produce wine from the vineyard at the top of the hill behind the village.

TERROIR

The terroir in Saint Joseph is mainly composed of granite. The vineyard spreads out 40km along the right bank of the Rhône river. For our first vintage we wanted to make a balanced wine using grapes from the north of the appellation, which bring minerality and fruit, and ones from the historical centre of Saint Joseph that give more flesh to the wine. The blending makes wines with great distinction and extremely balanced.

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.

LOCATION

In the north of the appellation, the villages of St Pierre de Boeuf and Chavanay. For the historical centre of the appellation, the village of Mauves south of Tournon.

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 in 1 and 2 year old barrels for 10 months to bring concentration to the wine.

VARIETAL

Syrah 100%

TASTING

Dense red, this St Joseph has great aromatic intensity, black and red fruit, mineral and graphite. In the mouth, this wine draws a fresh and intense balance, powerful, with great tannin structure, discreet notes of ageing, and an intense finish.

SERVING

Serve at 17°C on grilled meats or small game or why not try it with Pigeon ?



REVIEWS AND AWARDS

Decanter 91/100

"A brooding berry nose with hints of dark fruits and oak spice. The glossy, concentrated palate shows bold and clean berry fruit, sleek tannins and well integrated oak with a complex mineral length."

Decanter, 01/08/2016

