

Maison Nicolas Perrin Crozes-Hermitage Blanc

MAISON NICOLAS PERRIN - AOC Crozes-Hermitage, Vallée du Rhône, France

• INFORMATION

> DESCRIPTION

There is a difference of Terroir between the vines planted North of Tain l'Hermitage, on the slopes of Gervans and those located in the villages further south.

> TERROIR

Our wine is made from Marsanne grapes from vines with an average age of 20 years. The grapes come from different terroirs. In the north, granite slopes from "Les Pends" (with limestone on the surface) and in the South, stony soils on the locality of Chanos Curson. We aim to keep the finesse and minerality (vines from Les Pends) and at the same time, length and body (vines from Chanos Curson).

> SITUATION

Crozes Hermitage is the biggest appellation of the Northern Rhône with over 1300 hectares. It spreads over 11 localities in the Drôme on the left bank of the Rhône River. The village of Mecurool and Chanos Curson are renowned for the production of Crozes Hermitage Blanc.

> PROCESS

The bunches are pressed and the juices left to settle. Fermentations take place in the barrels (2 and 3 years old) at a low temperature. Ageing on the lees in the barrels to feed the wine and give it body during 5-6 months. Bottling in May 2011

> GRAPES

Marsanne blanche : 100%

• TASTING TIPS

> TASTING

Beautiful pale yellow colour. The nose is very attractive on notes of citrus and roasted hazelnuts The mouth is balanced, crisp and fresh

> SERVICE

Drink young as an aperitif with prawns

