

Maison Nicolas Perrin Crozes-Hermitage Rouge

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

• INFORMATION

> 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.

> SITUATION

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.

> GRAPES

Syrah : 100%

• TASTING TIPS

> TASTING

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

> SERVICE

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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