

Maison Nicolas Perrin

Hermitage Blanc

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

• INFORMATION

> DESCRIPTION

The history of Hermitage is very old and according to a number of books it goes back to the Romans (500 years before Christ). The local legend relates the story of an 18th century knight who, returning from a crusade, built a chapel at the top of a hill and lived there like a hermit, hence the name Ermitage. Returning from a trip to Ermitage in 1787, Thomas Jefferson, the American Ambassador in France, declared his admiration for this white wine the best wine in the world, with no equal. His comments on the red wines were just as praising Full-bodied, dark purple with exquisite flavours.

> TERROIR

The terroirs for the whites are quite different. Generally Marsanne and Roussanne are planted on the high plateau on the localities of Maison Blanche and Roucoules. The soils are composed of Loess and limestone which are ideal for white varieties. The balance between the 2 varieties gives the wine a good acidity with great structure.

> SITUATION

The prestigious hill overlooking the village of Tain l'Hermitage and the Rhne river. Located on the left bank of the river, this vineyard is south facing and is sheltered from the cold northern wind.

> PROCESS

Varieties are vinified separately. Whole bunches are crushed and long fermentation at low temperatures of 12/15C. Ageing in new oak casks during 10 months rounding the wine.

> GRAPES

Marsanne, Roussane

• TASTING TIPS

> TASTING

With its golden colour, this wine is already showing depth and fatness. The nose is complex with aromas of candied fruit and spices. The mouth is full and has a great length.

> SERVICE

Drink now with poultry. Decant an hour before and serve at a temperature of 12/13C. You can also keep this wine a few years and drink it when aromas of dried fruit have developed.

