

Maison Nicolas Perrin Cornas Rouge

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

• INFORMATION

> DESCRIPTION

Notorious wine since the 10th Century. It has been served on French and foreign Royal tables. Cornas became an Appellation d'Origine Contrôlée in 1938.

> TERROIR

For the most part, our wine comes from the locality called "Les Eygats". Located at an altitude of 250m on decomposed granite slopes, the vines are south, south-east facing.

> SITUATION

The Appellation is limited to the locality of Cornas, in the Department of Ardèche on the right bank of the Rhône river. This small appellation of 90 hectares only produces red wines with great ageing potential.

> PROCESS

Cold maceration before fermentation to develop the fruit. Maceration and fermentation for 20 days with pumping over during the first few days followed by pumping down. Ageing in 1 and 2 year old casks for 15 months. Bottled the second quarter of 2011.

> GRAPES

Syrah : 100%

• TASTING TIPS

> TASTING

Deep red colour. The nose is discreet with aromas of black fruit with great concentration. The mouth is quite tense and very powerful with plenty tannins and a good balance. This wine will age for many years.

> SERVICE

Wines from Cornas tend to open up after a few years. This Cornas has the advantage of having great elegance now and in 2 or 3 years time this will already be a great wine to drink. Having said this if you want to enjoy it with game or a "Lièvre à la Royale" another 7 years will sublimate this wine. Drink at 17°C.

