

# Maison Nicolas Perrin Saint-Joseph Rouge

MAISON NICOLAS PERRIN - AOC Saint-Joseph, Vallée du Rhône, France

## • INFORMATION

### › 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.

### › SITUATION

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.

### › GRAPES

Syrah : 100%

## • TASTING TIPS

### › TASTING

Intense and rich on notes of wild fruit. The mouth is complex with soft tannins. This wine is powerful and has a distinctive elegance to it. To drink straight away or in the next 3 years.

### › SERVICE

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



## MAISON NICOLAS PERRIN

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