



Maison Nicolas Perrin Crozes-Hermitage

AOC Crozes-Hermitage (France), Red 2014

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.

THE VINTAGE

Winter 2014 is characterized by mild temperatures for the region and heavy rainfall until mid-March. Heat and water reserves allowed an early start of vegetation. Spring is dry until late June, with few signs of water stress. However flowering and fruit set were optimal, pledge of a great harvest. The months of July and August, particularly cool and wet, slowed the cycle of the vine, and forces growers to strengthen surveillance. Early September is inaugurated with two lovely sunny weeks, accompanying an optimal maturity grapes. Harvest starts on 17th of september.

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

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.

