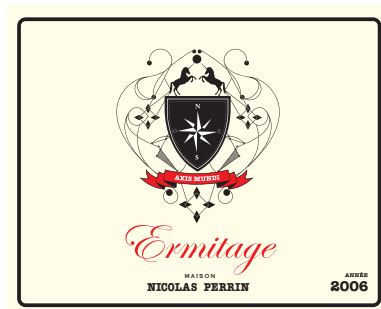
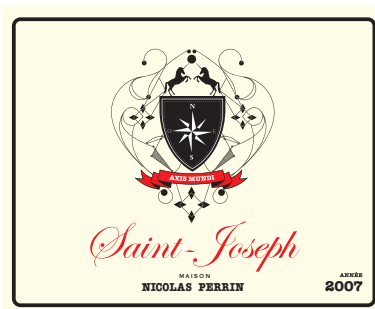




MAISON  
**NICOLAS PERRIN**  
 VALLÉE DU RHÔNE NORD

**Wine Spectator**  
 07 / 2010

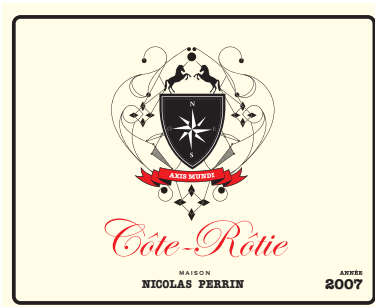


**90** **Maison Nicolas Perrin St.-Joseph 2007 \$38**

Still a touch tight, with racy acidity carrying the mix of blackberry, red currant and spice cake notes, while a briary edge frames the tangy finish. Should flesh out nicely with brief cellaring. Drink now through 2012. 1,208 cases made. -JM

**92** **Maison Nicolas Perrin Ermitage 2006 \$98**

A rather ripe, well-toasted style, with lots of mocha and dark licorice up front, backed by plum pudding, fruitcake and currant paste notes. The long, toast-driven finish has nice grip. Rock solid, mouthfilling style. Drink now through 2015. 75 cases made. -JM



**92** **Maison Nicolas Perrin Côte-Rôtie 2007 \$82**

Dark and alluring, with inviting crushed black currant, blackberry and black cherry fruit that's liberally laced with mouthwatering black tea, incense and madero tobacco notes. The long finish has nice grip. Big and mouthfilling, especially for the vintage. Drink now through 2018. 580 cases made. -JM

**91** **Maison Nicolas Perrin Hermitage White 2008 \$78**

Reserved, with yellow apple, Cavaillon melon, green plum and pear skin flavors held together with a salted butter note. A nice quinine twinge adds length on the full-bodied finish. Drink now through 2012. Tasted twice, with consistent notes. 250 cases made. -JM