



FAMILLE PERRIN

Les Crus



Famille Perrin Rasteau "L'Andéol"

Rasteau benefits from the peculiar Southern Rhône climate. For the most part the Grenache is facing south and protected from the mistral, enabling it to mature particularly well. The wine develops aromas of figs, dark chocolate and a texture typical of the appellation.

PRESENTATION

Our Rasteau L'Andéol is a delightful wine that will pair well with traditional hearty cuisine. You can age it for 6-7 years.

THE VINTAGE

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

LOCATION

A 2 hectare vineyard that we farm with south facing terraces, protected from the Mistral.

TERROIR

Old terraces of gravel on sand and Pliocene clay.

AGEING

90% in stainless steel, 10% in Foudres. Ageing for 6 months before bottling.

VARIETALS

Grenache, Syrah

SERVING

Serve in big glasses at 18C

TASTING

Colour: Deep red

Nose: Ripe Grenache, roasted red fruit, vanilla, pepper

Taste: Soft and heady, black fruit, cocoa, great texture and a dense finish

REVIEWS AND AWARDS

86-89/100

"The Perrin 2011 Rasteau l'Andéol displays the tell-tale full-bodied, rustic power of sun-baked Grenache from this warm hillside appellation. It also has the rather chocolaty, berry component that Grenache seems to routinely possess from Rasteau. It is a big wine, and not for those looking for more delicately styled southern Rhône, but this is mouth-coating, rich, and big."

Robert Parker, Wine Advocate, 01/10/2011

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.





88/100

"Bright ruby. Musky red berry and floral scents, along with hints of white pepper and succulent herbs. Tangy and sharply focused, offering taut redcurrant and bitter cherry flavors and a touch of blood orange. The gently tannic finish features an echo of spiciness and firm grip."

Josh Reynolds, International Wine Cellar, 01/04/2014

91/100

"Wines under the "Famille Perrin" label (from the family behind the ultra-famous Chateau Beaucastel in Châteauneuf-du-Pape) have gotten strikingly better in the last couple of years, and this wine provides ample evidence for this upward swing. The fruit shows an uncanny combination of freshness and savory earthiness, with very subtle oak that lets the interplay between fruit and earth hold center stage. Delicious now, this is sufficiently structured to improve for another three or four years if you'd prefer to let the fruit recede a little in favor of an even more earthy profile."

Michael Franz, Wine Review Online, 18/02/2014

89/100

"A bargain red that will further improve in the bottle for another five years makes this Rasteau collectible. In 2011 the fruit jumps from the glass in a preview to its wild red fruits and pepper flavours that see only 10 per cent wood via large foudres. The red fruit is juicy and dense with the usual glossy textures mixed with chocolate and a hint of butcher's block. A perfect foil to any rotisserie chicken dish."

Vancouver Sun, 29/04/2015

