



FAMILLE PERRIN

Les Crus



Famille Perrin Vinsobres - Les Cornuds 2014

We really like the terroir of Vinsobres, a beautiful village located 40 kilometres north of Châteauneuf du Pape at an altitude of 300 metres, primarily on terraces. Vinsobres is particularly suitable for Syrah, giving it that great finesse we tend to lose further south.

THE VINTAGE

The 2014 vintage is unexpected for the region. A mild and wet winter, a hot and dry spring and temperate and humid summer characterizes this vintage. An atypical year, a winemaker's vintage. Bud-break took place very early and flowering was carried out in ideal conditions and fruit set was excellent, especially on Grenache. However, work in the vineyards and constant monitoring were necessary all the way through to harvest. The months of July and August were humid favouring growth.

DESCRIPTION

We really like the terroir of Vinsobres, a beautiful village located near Vaison la Romaine; The vineyard is at an altitude of 300m and is situated for the most part on terraces. Vinsobres is particularly suitable for Syrah because it preserves the finesse which is often lost in more southern climates. It develops notes of violet, smoked meat and blackberries. Grenache is also suited to this terroir, full bodied and not heavy, with notes of black chocolate, cherry and typical Garrigue aromas.

SITUATION

The most northern vineyard of the southern Rhône. The Perrin family owns around 60 hectares in one single plot in Vinsobres. The average altitude is 300 metres on hills and terraces.

TERROIR

Stony and sandy marl on the slopes, stony quaternary alluviums on the terraces.

PROCESS

The entire harvest is destemmed. Syrah is vinified in wooden truncated tanks that are punched down and pumped over. The Grenache is vinified in stainless steel tanks. The Syrah is partly aged in one year old oak barrels. Blending takes place after malolactic fermentation and the wines age for a least 6 months before being released.

VARIETALS

Grenache, Syrah

TASTING NOTES

This beautiful vintage shows a beautiful blend between Syrah and Grenache. Great freshness, delicate notes of fresh black fruit slightly over-ripe, sweet spices. The generous mouth, offers elegant tannins full of finesse and the finish is full of character, firm and mineral.

SERVING TIPS

It is not necessary to decant this wine. Serve at 18°C.

REVIEWS AND AWARDS





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"Wines such as the Perrin Family's supple syrah-led red from the Rhône's Vinsobres, which adds floral prettiness and ripe blackberry to its rabbit-friendly savoury characteristics."

David Williams, The Guardian, 05/03/2017

"Les Cornuds 2014, un Vinsobres qui ne doit pas le rester."

Encore un Perrin ! Avant de terminer l'année de façon magnifique avec un très grand blanc, voici les Cornuds en Vinsobres. La Famille Perrin possède une soixantaine d'hectares à Vinsobres (vignoble le plus septentrional du Rhône Sud) d'un seul tenant en terrasses et coteaux au nord de l'appellation.

En cépages Grenache et Syrah, avec des reflets violets très sombres, ce vin offre une texture tannique veloutée et élégante, et une finale d'une belle tension minérale.

Une combinaison réussie de puissance et finesse, avec un rapport qualité / prix époustouflant."

Thierry Favre, Wine Pleasure United, 28/12/2016

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"Entre fruits des bois et épices douces, cette cuvée élevée vingt mois en cuve dévoile un bouquet fin et intense. Des arômes que l'on retrouve dans une bouche puissante, concentrée, épaulée par des tanins ronds qui lui confèrent une belle assise."

Guide Hachette des Vins 2017, 01/09/2016

Robert Parker
WINE ADVOCATE

90/100

"The 2014 Côtes du Rhône Villages Vinsobres les Cornuds comes from an up and coming appellation that is located in the northern part of the southern Rhône. The wines from this region always have a cool climate, almost northern Rhône-like character. The 2014 exhibits an inky purple color to go with lots of black pepper, violets, olive, and garrigue aromas and flavors. My note says "it's a northern Rhône Syrah with a kiss of the south." It will drink nicely for at least 4-5 years."

Jeb Dunnuck, Wine Advocate, 01/10/2015

