

FAMILLE PERRIN



L'Oustalet

PRESENTATION

This organic wine was named after the restaurant in Gigondas. It's made out of a blend of Marsanne and Viognier.

THE VINTAGE

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

LOCATION

As we elaborate our Rhône Valley Crus, some of the wines do not go into the final blend. They will therefore be used in L'Oustalet. They come from all southern Rhône Valley terroirs and each one contributes with its own characteristics to this wine.

AGEING

Hand picked, sorting of the harvest, sedimentation and pressurization. Vinification in enamelled tanks with temperature control.

VARIETALS

Marsanne 50%, Viognier 50%

SERVING

10°C.

TASTING

Aspect: pale white.

Nose: white flowers.

Flavours: elegant, delicate, smooth.



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

