



FAMILLE PERRIN

Les Crus



Famille Perrin Gigondas - La Gille - 2012

Produced on sandy soils, which cover a small part of the appellation, Grenache expresses great softness and is very aromatic without being heavy. This wine is full bodied but with finesse at the same time.

PRESENTATION

The vines grow on limestone, calcareous marl and sandy soils, giving the Grenache immense finesse and elegance with unique aromas.

THE VINTAGE

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February.

A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August.

The harvesting conditions were ideal. All these conditions make a great vintage.

LOCATION

Located mid-hill, just under the village centre, the Famille Perrin vineyard is amongst the most historical vineyards in Gigondas. It benefits from a flow of cold air which blows through the valley situated to the west of the village.



Afficher Sans titre sur une carte plus grande

TERROIR

Limestone, calcareous marl, clay and sand. The vines are planted on terraces, facing northwest.

AGEING

The whole harvest is destemmed. Vinification in wooden truncated casks and stainless steel tanks. Ageing in Foudres and barriques.

VARIETALS

Grenache, Syrah

SERVING

Serve at 16°C with a veal chop with morels or a crispy lamb breast.

TASTING

Colour: Bright ruby red with purple undertones

Nose: Cherries, thyme, blackberries

Mouth: Round and full bodied with elegant tannins and great balance

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



REVIEWS AND AWARDS



16/20

"Barrel sample. Assemblage of different vineyards. Mid crimson. Very sweet and easy. More polished than many – rather a lounge lizard of a Gigondas."

JR, Jancis Robinson, 01/10/2013



92/100

"A blend of 90% Grenache and 10% Syrah, from multiple vineyards and terroirs, the 2012 Gigondas La Grille offers layers of kirsch, dried spices, leather, garrigue and cured meats in its medium to full-bodied, classically styled personality. Reminiscent of a Provençal street market (which I always get from classic Gigondas), it has ultra-fine tannin, excellent concentration and a rocking finish. Drink this beauty through 2024."

Jeb Dunnuck, Wine Advocate, 31/10/2014



90/100

"A blend of two parcels owned by the Perrin Family of Château de Beaucastel. A fine, perfumed style with pure strawberry fruit. Refreshing and bright - not too full bodied - with alcohol level in checks. An enjoyably drinkable."

Decanter, 02/03/2015

93/100

"This is one of the most impressive renditions of this wine that I've ever tasted, and that's especially true in the context of the 2012 vintage, which is long on charm but often a little short on grip--at least to my personal taste. It shows deep, dark, gutsy fruit but no rusticity, and likewise it displays plenty of structure but no overt woodiness or astringency. It has years of positive development ahead of it, but could certainly be enjoyed now with food. An outstanding performance for this wine."

Wine Review Online, 21/04/2015

"Perrin, along with Chapoutier and Guigal, is one of the top houses in France's Rhone Valley. I was particularly taken with the Gigondas la Gille 2012, \$29.95, a Grenache dominated blend with great fruit - erobertparker.com scored it 92, praising the sweet dark cherry fruit, classic style with fine tannin, leather and herbal notes along with its "excellent concentration and rocking finish".

Vin Grego, SooToday, 09/05/2015



92/100

"Vivid ruby. A highly perfumed, complex bouquet evokes fresh red berries, spicecake and smoky minerals, with a floral note emerging as the wine opens up. Sweet and seamless on the palate, offering intense black raspberry and floral pastille flavors and a bracing note of white pepper on the back half. Clings with real tenacity and youthful tannic grip, leaving a sweet red quality note behind."

Josh Reynolds, Vinous, 15/05/2015

