



Famille Perrin Sélections Parcelaires Châteauneuf-du-Pape - Les Chapouins - 2006

Chateauneuf du Pape “Les Chapouins” is the family’s single vineyard from the terroir that has no secrets to them. This wine represents the greatness of the appellation.

PRESENTATION

“Les Chapouins” is the Famille Perrin’s single vineyard in Chateauneuf du Pape named after the plot. A windy and relatively cool area of the appellation that gives finesse and elegance to this predominantly Grenache blend and shows the great potential of the terroir of Chateauneuf du Pape.

THE VINTAGE

The 2006 vintage was a beautiful vintage, warm and windy. The wine is full-bodied and Grenache was at its best, showing aromas of cherries, dark chocolate and “Garrigue”. The lengthy softness comes from the Mourvedre. A beautiful vintage that is already open.

LOCATION

This wine is made from vines planted on a plot located in the north of the appellation of Chateauneuf du Pape on the locality of Les Chapouins.

TERROIR

The soil on this plot is typical of Chateauneuf du Pape, composed of the famous round pebbles on the surface, clay and limestone. A terroir that takes advantage of the windy and relatively cool location.

AGEING

Vinified in the same way as Beaucastel, each variety is hand picked separately. Vinification in oak barrels for Syrah and Mourvedre that are reductive varieties, and in traditional cement tanks for the oxidative Grenache variety. After the malolactic fermentation, Famille Perrin blended the different varieties and aged the wine in oak casks for 5 years.

VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

15°C in big glasses with game, truffles and mushrooms.

TASTING

Colour: deep and dark ruby with purple tones

Nose: Rich with black fruit and blackberries, vanilla, delicately smoked

Mouth: round and powerful, great balance between the tannins and the red fruit.



REVIEWS AND AWARDS

Wine Spectator 92/100
"Broad and ripe, with dark coffee and cocoa powder notes out front, backed by steeped plum and macerated black currant fruit. Lingering fig and ganache accents take over on the finish. This has heft but stays defined, with a beguiling smoky hint through the finish."
James Molesworth, Wine Spectator

