



FAMILLE PERRIN

Les Crus



Famille Perrin Châteauneuf du Pape Blanc - Les Sinards - 2014

White wines from Châteauneuf-du-Pape are uncommon wines. Their elegance and aromas live up to the reputation of the appellation.

PRESENTATION

This extremely rare wine comes from a 2.5 acre vineyard located within the "clos" around the historical pope's palace. All of the viticulture is carried out by the Beaucastel team.

THE VINTAGE

The 2014 vintage is surprising for the region. It is characterised by a mild, damp winter, a hot and dry spring and a temperate and humid summer. An unusual year, a winemaker year. Bud break was very early, flowering took place in ideal conditions and fruit set was excellent, especially on Grenache. However, work in the vineyard and rigorous monitoring of the vineyard until harvest were necessary with wet months of July and August, favouring the vegetative growth. The harvest of white grapes took place under bright sunshine, with very nice analytical balances.

LOCATION

Sinards White comes from an area that we call the Clos du Château, near the village of Châteauneuf du Pape. The 2.5 hectare vineyard is located right next to the one of Les Sinards Red.

TERROIR

Diluvial alpine deposits with rolled pebbles on clay.

AGEING

Hand-picked and sorted grapes are laid in small boxes. Crushing is pneumatic, then the must is settled to separate the solid particles.

Fermentation then takes place, 50% in new oak barrels and the rest in 1-year-old barrels.

VARIETALS

Clairette, Grenache blanc, Roussanne

SERVING

At 10°C in tasting glasses.

TASTING

The 2014 has a lot of freshness and minerality. An expressive and complex nose on peaches and pears, sweet spice and subtle ageing notes. The palate is rich and smooth, with great persistence, nice mineral tightness with a saline and greedy finish.



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



REVIEWS AND AWARDS



90/100

"Pale gold. Fresh citrus and orchard fruit aromas are given depth by suggestions of sweet butter and candied fig. Juicy and precise on the palate, offering bitter pear skin and tangerine flavors that show very good depth and pick up a suggestion of fennel with air. Nicely energetic and focused for its heft, finishing stony and long, with a subtle floral note sneaking in."

Josh Reynolds, Vinous, 21/04/2016

Wine Spectator

91/100

"This has a light gamey edge, with dark tar, pepper and singed cast iron notes running alongside the crushed plum and blackberry fruit flavors. Fresh bay leaf and tobacco accents smolder through the finish, with the iron hint lingering as well. Best from 2019 through 2030."

Wine Spectator, 30/11/2017

