



FAMILLE PERRIN

Les Crus



Famille Perrin Gigondas - La Gille - 2014

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.

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. The slow maturation of the red grapes and long vinifications offered aromatic wines with freshness and finesse. The Syrah is gorgeous and Grenache is fruity and balanced.

DESCRIPTION

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

SITUATION

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.

TERROIR

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

PROCESS

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

VARIETALS

Grenache, Syrah

TASTING NOTES

This 2014 is full of promises. A complex nose with rich notes of red and black fruit, the mouth is rich with a powerful and generous attack and the tannic texture is already balanced and elegant, with a long, racy finish.

SERVING TIPS

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

REVIEWS AND AWARDS

90/100

"From a great southern Rhône appellation (that would be Gigondas) and a great producer, this displays more elegance and less of the

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more typical Gigondas power. Full and seamlessly textured, it's fully but not overly ripe, with juicy cherry-like fruit, a meaty essence and light, chewy tannins. Worth cellaring for up to six years."

Beppi Crosariol, *The Globe And Mail*, 05/10/2017

89/100

"Pretty aromas of violets, sage, ripe cherry and plum fruit are layered over a dusting of oak spice. While the fruit shows some jammy character on the palate, and the alcohol is slightly warm, there is enough acidity to keep the fruit juicy and bright overall, complementing the fine but mouthcoating tannins, and drying the finish. Some weight, but also some poise and refinement."

Tim Appelt, *Wine Discovery*, 01/10/2017



Peter Blauvelt
WINE ADVOCATE

90/100

"The 2014 Gigondas la Gille comes almost all from estate fruit (there's some very old vine fruit from Franck Alexandre), and comes all from sandy soils, vinified with a more gentle extraction than the Beaucastel releases. From a difficult vintage, it's a smokin' wine that offers elegant, perfumed notes of kirsch, bouquet garni and black cherries on the nose. These give way to a midum-bodied, supple, seamless Gigondas that has more upfront charm and character than most in the vintage. While I doubt it will make old bones, it will certainly evolve nicely on its overall balance and harmony."

Wine Advocate, 03/03/2016

