



FAMILLE PERRIN

Les Crus



Famille Perrin Rasteau L'Andéol - 2017

Rasteau benefits from the peculiar Southern Rhône climate. For the most part the Grenache is facing south and protected from the mistral, enabling it to mature particularly well. The wine develops aromas of figs, dark chocolate and a texture typical of the appellation.

PRESENTATION

Our Rasteau L'Andéol is a delightful wine that will pair well with traditional hearty cuisine. You can age it for 6-7 years.

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

LOCATION

A 2 hectare vineyard that we farm with south facing terraces, protected from the Mistral.

TERROIR

Old terraces of gravel on sand and Pliocene clay.

AGEING

Part of the grapes are vinified in whole bunches, the other part is destemmed. The temperatures are controlled throughout the vinification and the extraction is done by punching down or pumping over. After malolactic fermentation, 90% of the ageing takes place in stainless steel tanks, 10% in oak Foudres. Ageing for a year before bottling.

VARIETALS

Grenache, Syrah

SERVING

Serve in big glasses at 18°C.

REVIEWS AND AWARDS



4+/5

""The Rasteau has a very fine aroma (strawberry, black raspberry, rose petal, herbs, pepper, oak); it is full bodied, intensely flavored, a bit tannic, and quite long on the finish. Great value. Grenache, Syrah. Aged 6 months: 90% in stainless steel, 10% in oak cask. Organic grapes.""

Restaurant Wine, 02/02/2020

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