



FAMILLE PERRIN

Les Crus



Famille Perrin Vacqueyras - Les Christins - 2015

Produced on a very clayey terroir with stones from the Ouvèze river, the Grenache is dominant and develops a fleshy wine. It's typical aromas of chocolate, cherry and fig match beautifully with the Syrah (violet, spice, liquorice).



THE VINTAGE

2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

DESCRIPTION

Famille Perrin's Vacqueyras is a beautiful example of Grenache based wines from the Southern Rhône Valley, with an impressive aromatic expression, structured body and great ageing potential.

SITUATION

An 8 hectare vineyard farmed and run by the Beaucastel team. Located on the Commune of Sarrians, south of the Dentelles de Montmirail. Old vines (average age of 50 years).

TERROIR

Stony terraces on clay and sandy soils.

PROCESS

Handpicked harvest in 25 kg boxes. Crushing, long fermentation (1 month) in tanks of 50 hectolitres and in Foudres (50%). Blending after malolactic fermentation.

VARIETALS

Grenache, Syrah

TASTING NOTES

Dark ruby color, the nose is intense and savoury on notes of red fruit. Balanced and complex in the mouth, the tannins are silky on notes of blackberries, blackcurrants, licorice, and herbes of Provence. A fine and elegant Vacqueyras that reflects the harmony and wisdom of the old Grenache.

SERVING TIPS

The ideal match for this wine is a leg of venison with Gentian, sautéed potatoes with onions and garlic.

