



FAMILLE PERRIN

Les Crus



Famille Perrin Vacqueyras Blanc - Les Christins - 2015

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.

SITUATION

An 8 hectare leased vineyard, managed by the Chateau de Beaucastel team. Located in the township of Sarrians, south of the Dentelles de Montmirail.

TERROIR

Ancient alluvial Mindel (Garrigues) soils, resting on Helvetian sand and yellow sandstone.

PROCESS

The fresh harvest enters the cellar and goes through a cold skin maceration (10 °), allowing to extract the fruitiness and fatness. A blend of Grenache Blanc, Clairette and Bourboulenc. Fermentation in thermo-regulated tanks, ageing for 8 months on lees, 60% in stainless steel tanks and 40% in half-muids barrels. This year, we paid special attention during the ageing on the lees.

VARIETALS

Bourboulenc, Clairette, Grenache Blanc

TASTING NOTES

Fresh nose, delicate fruit notes with white flesh fruit, discreet notes of ageing in oak. The attack on the palate presents a beautiful balance between richness and minerality, characteristic of this beautiful 2015 vintage on this appellation. The finish is harmonious, a beautiful bitterness brings to this wine complexity and density.

SERVING TIPS

At 10°C in tasting glasses.

