



FAMILLE PERRIN

Les Crus



Famille Perrin Vinsobres - Les Cornuds 2016

We really like the terroir of Vinsobres, a beautiful village located 40 kilometres north of Châteauneuf du Pape at an altitude of 300 metres, primarily on terraces. Vinsobres is particularly suitable for Syrah, giving it that great finesse we tend to lose further south.

THE VINTAGE

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

DESCRIPTION

We really like the terroir of Vinsobres, a beautiful village located near Vaison la Romaine; The vineyard is at an altitude of 300m and is situated for the most part on terraces. Vinsobres is particularly suitable for Syrah because it preserves the finesse which is often lost in more southern climates. It develops notes of violet, smoked meat and blackberries. Grenache is also suited to this terroir, full bodied and not heavy, with notes of black chocolate, cherry and typical Garrigue aromas.

SITUATION

The most northern vineyard of the southern Rhône. The Perrin family owns around 60 hectares in one single plot in Vinsobres. The average altitude is 300 metres on hills and terraces.

TERROIR

Stony and sandy marl on the slopes, stony quaternary alluviums on the terraces.

PROCESS

The entire harvest is destemmed. Syrah is vinified in wooden truncated tanks that are punched down and pumped over. The Grenache is vinified in stainless steel tanks. The Syrah is partly aged in one year old oak barrels. Blending takes place after malolactic fermentation and the wines age for a least 6 months before being released.

VARIETALS

Grenache, Syrah

TASTING NOTES

This 2016 Vinsobres has delicate notes of fresh black fruit and sweet spices. The generous mouth, offers an elegant tannic texture full of finesse, and ends with a lot of character, firm and mineral.

SERVING TIPS

It is not necessary to decant this wine. Serve at 18°C.

