



Famille Perrin Sélections Parcellaires Châteauneuf-du-Pape - Les Chapouins - 2012

Châteauneuf-du-Pape “Les Chapouins” is the family’s single vineyard from the terroir that has no secrets to them. This wine represents the greatness of the appellation.



PRESENTATION

“Les Chapouins” is the Famille Perrin’s single vineyard in Chateauneuf du Pape named after the plot. A windy and relatively cool area of the appellation that gives finesse and elegance to this predominantly Grenache blend and shows the great potential of the terroir of Chateauneuf du Pape.

THE VINTAGE

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February.

A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August.

The harvesting conditions were ideal. All these conditions make a great vintage.

LOCATION

This wine is made from vines planted on a plot located in the north of the appellation of Chateauneuf du Pape on the locality of Les Chapouins.

TERROIR

The soil on this plot is typical of Chateauneuf du Pape, composed of the famous round pebbles on the surface, clay and limestone. A terroir that takes advantage of the windy and relatively cool location.

AGEING

Vinified in the same way as Beaucastel, each variety is hand picked separately. Vinification in oak barrels for Syrah and Mourvedre that are reductive varieties, and in traditional cement tanks for the oxidative Grenache variety. After the malolactic fermentation, Famille Perrin blended the different varieties and aged the wine in oak casks for 5 years.

VARIETALS

Grenache noir, Mourvèdre, Syrah

SERVING

15°C in big glasses with game, truffles and mushrooms.

TASTING

The Châteauneuf-du-Pape, has a delicate garnet colour. Its very expressive nose reveals a superb bouquet of sweet spices with notes of chocolate, truffles and nutmeg. Its complex palate is particularly well structured and silky, supported by aromas of coffee beans. It is an elegant wine with an incredibly long finish.



REVIEWS AND AWARDS



92/100

"A sélection parcellaire from the lieu-dit of the same name, the Perrin Family's 2012 Châteauneuf du Pape Les Chapouins spent five years in their cellars prior to bottling—so yes, the 2012 is the current release. It's grown on classic galets roulés in the northern sector of the appellation, a blend of Grenache, Mourvèdre and Syrah. A mellow nose of ripe cherries, leather and spice leads the way, followed by a medium to full-bodied wine that's supple and ready to drink, with flavors that range from black cherries and red plums to more savory nuances of leather, clove and allspice."

Wine Advocate, 24/09/2020

Wine Spectator

92/100

"This alluring late-release version is at its peak now, offering gently mulled cherry, plum and red currant fruit that has melded nicely with incense, red tea and dried garrigue notes. Offers a silky, mineral-edged finish. Drink now through 2024."

Wine Spectator, 15/10/2020

