



FAMILLE PERRIN

Sélections Parcelles



Famille Perrin Sélections Parcelles Châteauneuf-du-Pape - Les Chapouins - 2010

AOC Châteauneuf-du-Pape (Vallée du Rhône), Red 2010

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.

THE VINTAGE

In 2010, all the right conditions were united to produce an exceptional vintage. Heavy rainfall during spring, followed by a very hot summer and an Indian summer in September allowed for great harvest conditions. This vintage produced very balanced wines on intense notes of fruit with a great finesse.

DESCRIPTION

“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.

SITUATION

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.

PROCESS

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.

GRAPES

Grenache noir, Mourvèdre, Syrah

SERVICE

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

