



FAMILLE PERRIN

Sélections Parcelles



Famille Perrin Sélections Parcelles Gigondas - L'Argnée Vieilles Vignes - 2016

This wine gets its exceptional aromas from vines spanning less than 1 hectare, with nearly 100 years in age.

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

A small plot of less than 1 hectare of pre-Phylloxera vines (around 100 years old). The yields are very small and the production is limited to 1500 bottles a year.

SITUATION

Located at the South-Western end of the Appellation, at the heart of the historical village of Gigondas.

Afficher Sans titre sur une carte plus grande

TERROIR

Sandy soils.

PROCESS

Ageing in 1 year-old Foudres for 1 year.
No destemming.
Maceration for 13 days.
Pumping over.

VARIETALS

Grenache, Syrah

TASTING NOTES

Gigondas Vieilles Vignes 2016, which comes from pre-phylloxera vineyard of Grenache shows vivid ruby color. It has powerful aromas, full-bodied, textured with very fine tannin. The minerality jumps from the glass and balance the wonderfully vibrant fruit. It's a beautiful Gigondas that will have two decades of longevity.

SERVING TIPS

15°C in big wine glasses.
Match: Veal with Girolles mushrooms, Beef stew.

