



FAMILLE PERRIN

Les Crus



Famille Perrin Vacqueyras Blanc - Les Christins - 2014

PRESENTATION

Balanced vintage, this 2014 is looking good, very aromatic, with freshness and finesse.

THE VINTAGE

The 2014 vintage is surprising for the region. It is characterised by a mild, damp winter, a hot and dry spring and a temperate and humid summer. An unusual year, a winemaker year. Bud break was very early, flowering took place in ideal conditions and fruit set was excellent, especially on Grenache. However, work in the vineyard and rigorous monitoring of the vineyard until harvest were necessary with wet months of July and August, favouring the vegetative growth.

LOCATION

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.

AGEING

The fresh crop arrived in the cellars, cold (10°) skin maceration is carried out to extract the fruit and structure.

Fermentation in temperature controlled tanks. Ageing for 8 months; 60% on lees in stainless steel tanks and 40% in oak barrels.

VARIETALS

Grenache blanc, Clairette, Bourboulenc

SERVING

At 10°C in tasting glasses.

TASTING

Fresh nose, delicate white-flesh fruit notes, sweet spice, and subtle notes of ageing in oak. The mouth gives beautiful richness, balanced by good minerality characteristic of this great vintage in this appellation. The finish is smooth and a nice bitterness brings complexity and density to this wine.



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