



FAMILLE PERRIN

Les Crus

Famille Perrin Rasteau L'Andéol - 2021

Rasteau benefits from specific climatic conditions in the Southern Rhone. On these mainly south facing terroirs, protected from the Mistral wind, Grenache ripens particularly well. The resulting wine develops aromas of fig and dark chocolate and the rich texture that is so typical of the appellation.



PRESENTATION

Rasteau is a Southern Rhone appellation that historically produced sweet wines. We were one of the first families to have made a dry wine here. Our Rasteau l'Andéol is opulent and majestic, a wine of pure pleasure, thanks to the high proportion of Grenache with its pronounced expression of ripeness and its powerful tannins.

THE VINTAGE

2021 is a vintage marked by freshness, which is similar to the vintages we had in the eighties and nineties. It is also what we call a "winegrower vintage", human intervention and the care given to the vines were decisive for the quality of the vintage. Marked by climatic vagaries, with an episode of frost in April and interrupted harvest because of rain, this year has indeed required constant investment from our teams in the vineyard. Their attention and their commitment have borne their fruit: this vintage is very promising with lots of freshness and great balance.

LOCATION

The two hectares that we cultivate as tenants are to the south of the Rasteau appellation, on south facing slopes relatively protected from the Mistral wind. 95 to 98% of the vines are Grenache.

TERROIR

Ancient, stony terraces of sandy marl and Pliocene clay.

AGEING

A part of the harvest is vinified in whole clusters, with the remainder being destemmed. Temperatures are controlled throughout the vinification process and extraction is by cap punching or pumping over. Following malolactic fermentation, 90% of the wine is aged in stainless-steel vats and 10% in foudres for one year to allow the wine to mellow and develop its characteristic silkiness.

VARIETALS

Grenache 80%, Syrah 20%

13,5 % VOL.

Contains sulphites.

SERVING

Serve at 18°C in tasting glasses with flavoursome, rustic cuisine.

AGEING POTENTIAL

5 to 10 years



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TASTING

Elegant velvety garnet-red colour with shiny undertones. The nose opens up with a beautiful minerality and offers an attractive aromatic complexity with aromas of black cherries and spices, delicately blended with subtle smoky notes. Full bodied and delicious, the palate is powerful and well balanced with lots of freshness, aromas of black fruit, “garrigue” and a beautiful structure with silky and delicate tannins. The finish is long and extends the power of the aromas underlined by great freshness.

FOOD PAIRINGS

Avignon-style lamb stew, beef cheek and polenta.

