FAMILLE PERRIN







Famille Perrin Sélections Parcellaires Gigondas - L'Argnée Vieilles Vignes - 2013

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

PRESENTATION

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

THE VINTAGE

The vintage started with a long winter and one of the driest ones in the past years followed by an inexistent Spring. The crop development was very slow due to important climatic variations. The winemakers' work was therefore crucial to get good quality grapes in small quantities. 2013 was a complicated vintage and late but is wonderfully balanced and is very promising.

LOCATION

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

AGEING

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

VARIETALS

Grenache, Syrah

SERVING

15°C in big wine glasses

Match: Veal with Girolles mushrooms, Beef stew

TASTING

Our parcellaire "Vieilles Vignes" has not yet finished malolactic fermentation but already shows a complex nose and a rich and powerful taste with delicate soft tannins.





REVIEWS AND AWARDS



93/100

"Vivid ruby. powerful aromas of raspberry liqueur, potpourri and smoky minerals, plus a hint of incense. Sweet, seamless and concentrated, offering fresh red berry, lavender and licorice pastille flavors that become more energetic with air. Becomes spicier on the strikingly long, penetrating finish, which features fine-grained tannins and a suave floral nuance."

Josh Raynolds, Vinous, 15/11/2016

91/100

Wine Spectator

"Ripe plum, black currant and fig fruit are backed by an energetic licorice snap note and brambly grip. Lingering tobacco and tar hints add heft while maintaining drive. Best from 2017 through 2025. 100 cases made."

James Molesworth, Wine Spectator, 15/11/2016

