



FAMILLE PERRIN

Les Crus



Famille Perrin Rasteau - L'Andéol - 2013

Rasteau benefits from the peculiar Southern Rhône climate. For the most part the Grenache is facing south and protected from the mistral, enabling it to mature particularly well. The wine develops aromas of figs, dark chocolate and a texture typical of the appellation.

PRESENTATION

Our Rasteau L'Andéol is a delightful wine that will pair well with traditional hearty cuisine. You can age it for 6-7 years.

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

A 2 hectare vineyard that we farm with south facing terraces, protected from the Mistral.

TERROIR

Old terraces of gravel on sand and Pliocene clay.

AGEING

90% in stainless steel, 10% in Foudres. Ageing for 6 months before bottling.

VARIETALS

Grenache, Syrah

SERVING

Serve in big glasses at 18°C.

TASTING

Colour: Deep red.

Nose: Ripe Grenache, roasted red fruit, vanilla, pepper.

Taste: Soft and heady, black fruit, cocoa, great texture and a dense finish.

REVIEWS AND AWARDS



89/100

"Deep ruby. Potent cherry and dark berry scents are enlivened by a suggestion of smoky minerals. Taut and structured on entry and then more fleshy in the middle, offering ripe dark berry and lavender pastille flavors and a touch of succulent herbs. Closes on a gently tannic note, showing good persistence and lingering smokiness."

Josh Reynolds, Vinous, 10/06/2016

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