



DOMAINE DU
CLOS DES TOURELLES

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Domaine du Clos des Tourelles, a place out of time, surrounded by his "clos" of old Grenache.

PRESENTATION

Vines and old vines from this vineyard, whether from the mid-slopes or from the heart of the "Clos", provide the wine with elegance and a unique aromatic finesse.

THE VINTAGE

The 2010 Vintage was the combination of all the necessary conditions needed to produce an exceptional vintage. The spring's heavy rainfalls left place for a very hot summer followed by an Indian summer, ideal for the harvest period. This vintage makes very balanced wines, with intense fruit aromas and great finesse.

LOCATION

The "Domaine des Tourelles" is located at the foot of the village of Gigondas. The vineyard, which includes a "Clos" directly next to the Property and the village, is orientated north west and enjoys a cool microclimate which allows late harvests.

TERROIR

The vineyard's soils are calcareous, with a very specific sandy matrix, which can be felt more specifically within the "clos".

AGEING

We ferment the whole crop (no de stemming) with indigenous yeast. Ageing takes place in oak casks for 15 months. Bottling takes place without filtration.

VARIETALS

Grenache noir, Syrah

SERVING

Serve at 16°C

TASTING

Color: deep and velvety ruby color

Nose: ripe red fruits, violet, licorice, mineral.

Mouth: Tannins are present but not aggressive.

With its specific aromas of violet and licorice, its finesse and elegance, this wine is a "civilized" version of Gigondas.

REVIEWS AND AWARDS

92-94/100

"Of course, the real star is the 2010 Gigondas Clos des Tourelles. This wine has surreal concentration, an almost liquid minerality with hints of spring flowers, red, blue and black fruits that represent a broad smorgasbord of dark berries, and an impressive finish that is long, textured and powerful. This wine will need several years of cellaring and should drink well for 15-20 years."

Wine Advocate, 01/10/2012



"I loved the next wine we tried – Gigondas ‘Clos de Tourelles’ 2010, from the only walled plot in the appellation of Gigondas. The Perrin Family only recently acquired the land, making this their first vintage. The area has unique soils of limestone, clay and compacted sand, which provide great nutrients and drainage, help the grapes develop acidity and provides the Grenache with a unique character. It was delicious and tasted almost more like a very good Pinot Noir in style, rather than something from the Southern Rhône."

Anna Von Bertele, Roberson Wine, 10/10/2013



16+/20

"Very dark indeed. Wonderful colour! Dramatic stuff – sample not quite as fresh as the others. One to watch? Kick of the heels on the finish."

JR, Jancis Robinson

93/100

"Opaque ruby. A heady, seductive bouquet evokes red and dark berry preserves, candied lavender, incense and minerals. Sweet and concentrated, offering spice-accented raspberry and boysenberry flavors and a touch of anise. Silky tannins come on late and add shape and grip to an impressively long, floral-dominated finish."

Josh Reynolds, Stephen Tanzer

Wine Spectator

92/100

"Offers dark, heady plum cake, currant paste and fig notes, thickly layered with ganache and baker's chocolate accents. The hefty finish is a bit chunky and rugged."

Wine Spectator

