



FAMILLE PERRIN

Les Crus



Famille Perrin Vacqueyras - Les Christins - 2016

Produced on a very clayey terroir with stones from the Ouvèze river, the Grenache is dominant and develops a fleshy wine. It's typical aromas of chocolate, cherry and fig match beautifully with the Syrah (violet, spice, liquorice).

THE VINTAGE

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

DESCRIPTION

Famille Perrin's Vacqueyras is a beautiful example of Grenache based wines from the Southern Rhône Valley, with an impressive aromatic expression, structured body and great ageing potential.

SITUATION

An 8 hectare vineyard farmed and run by the Beaucastel team. Located on the Commune of Sarrians, south of the Dentelles de Montmirail. Old vines (average age of 50 years).

TERROIR

Stony terraces on clay and sandy soils.

PROCESS

Handpicked harvest in 25 kg boxes. Crushing, long fermentation (1 month) in tanks of 50 hectolitres and in Foudres (50%). Blending after malolactic fermentation.

VARIETALS

Grenache, Syrah

TASTING NOTES

Beautiful dark ruby color. The nose is intense and tasty with aromas of black fruit and spices and mineral notes. Balanced and complex on the palate, the tannins are dense and silky, with notes of blackberry, cassis and liquorice. Long and mineral on the finish, this wine is full of finesse and elegance and reveals the harmony and wisdom of old Grenache, in a traditional and pure register.

SERVING TIPS

The ideal match for this wine is a leg of venison with Gentian, sautéed potatoes with onions and garlic.

