



FAMILLE PERRIN

Les Crus



Famille Perrin Vinsobres "Les Cornuds"

We really like the terroir of Vinsobres, a beautiful village located 40 kilometres north of Châteauneuf du Pape at an altitude of 300 metres, primarily on terraces. Vinsobres is particularly suitable for Syrah, giving it that great finesse we tend to lose further south.

PRESENTATION

We really like the terroir of Vinsobres, a beautiful village located near Vaison la Romaine; The vineyard is at an altitude of 300m and is situated for the most part on terraces. Vinsobres is particularly suitable for Syrah because it preserves the finesse which is often lost in more southern climates. It develops notes of violet, smoked meat and blackberries. Grenache is also suited to this terroir, full bodied and not heavy, with notes of black chocolate, cherry and typical Garrigue aromas.

THE VINTAGE

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

LOCATION

The most northern vineyard of the southern Rhône. The Perrin family owns around 60 hectares in one single plot in Vinsobres. The average altitude is 300 metres on hills and terraces.

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TERROIR

Stony and sandy marl on the slopes, stony quaternary alluviums on the terraces.

AGEING

The entire harvest is destemmed. Syrah is vinified in wooden truncated tanks that are punched down and pumped over. The Grenache is vinified in stainless steel tanks. The Syrah is partly aged in one year old oak barrels. Blending takes place after malolactic fermentation.

VARIETALS

Grenache, Syrah

SERVING

It is not necessary to decant this wine. Serve at 18C

TASTING

Colour: Dark with purple undertones

Nose: Intense notes of violet, black fruit and spices, black pepper and liquorice

Mouth: Round, full-bodied, huge finesse with elegant tannins, very fresh



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REVIEWS AND AWARDS

"Classic, gulpable Côtes du Rhône. Bright, fruity and juicy. Simple in its ease, yet full of complex notes of red berries, spice and herbs. The mid-palate, because of the grenache, is textured, but the syrah brings a dry, but not overly firm, finish. Not an apéritif wine but versatile, and delicious. Serve at 16 C. Drink now-2018. Food-pairing idea: roast chicken with herbs, hamburgers (seems to like ketchup!)."

The Gazette, 29/05/2014

"... The Famille Perrin Les Cornuds Vinsobres is a medium- to full-bodied red that is a bigger and broader wine than the Gérard Bertrand La Clape. It is just slightly higher in alcohol at 14.5 percent compared with the Gérard Bertrand's 14 percent.

This red comes from Vinsobres, which is located at the northern limit of the Southern Rhône valley. Vinsobres was previously part of the Côtes du Rhône Villages AOC, which is a higher quality AOC than Côtes du Rhône. However, about eight years ago Vinsobres was granted full appellation status joining a group of villages that are allowed to produce wines under their own names. Wines from these villages are generally fuller-bodied, spicy wines.

The Famille Perrin Les Cornuds Vinsobres is a blend of 50 percent grenache and 50 percent syrah that has intense flavors of black cherry and other dark fruits laced with black pepper and licorice. This is a rich, complex red that has a mouth-filling texture and a long, silky finish. It would pair well with steak, grilled chicken and aged cheese..."

Gail Appleson, ST. LOUIS Today, 18/02/2014



88/100

"More serious and endowed with more muscle and richness is the 2011 Perrin Vinsobres Les Cornuds. This wine comes from the very cool northern sector of the Cotes du Rhône appellation, which is a treasure trove for Syrah. The Perrins vinify the Syrah in truncated tanks and then age it in barrel, while the Grenache is fermented and aged in stainless steel, with blending taking place after six months. This beautiful 2011 displays plenty of black cherry fruit and lavender as well as hints of blackberry, licorice and graphite. Medium-bodied, richly fruity and offering loads of perfume, this is a wine to drink over the next several years."

Robert Parker, Wine Advocate, 01/02/2014

