



FAMILLE PERRIN

Les Crus



Famille Perrin Vacqueyras - Les Christins - 2013

葡萄园为河流冲积土壤，以歌海娜为主要原料。果味浓郁，带有鲜明的巧克力，樱桃，无花果风味并与设拉子带来的紫罗兰和甘草辛辣味完美平衡。

演示

佩兰瓦给拉斯红葡萄酒是南罗纳河谷极具代表性的以歌海娜为主的混合佳酿。酒体复杂，结构饱满，果味浓郁，具有很好的陈酿潜力。

年份

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February. A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August. The harvesting conditions were ideal. All these conditions make a great vintage.

地点

总计8公顷的葡萄园坐落于蒙米拉伊山脉南麓的塞内安镇，由博卡斯特古堡种植团队打理，平均树龄约50年。

风土

石质梯田包围的泥沙质土壤

培酒

手工采收，破碎后置于50百升的发酵罐和大木桶中进行为期一个月的酒精发酵，苹乳发酵结束后进行调配勾兑。

葡萄品种

Grenache, 西拉

侍酒

适宜搭配鹿腿肉，洋葱蒜末炖土豆

品鉴

颜色：黑紫红色

香气：果味浓郁复杂，甘草、龙胆等草本辛香和桉树、雪松、胡椒等植物辛辣味协调平衡

口感：单宁结实，酒体强劲，结构平衡

评论与奖项



91/100

"Deep ruby,

Mineral-accented dark berries, licorice and pungent flowers on the highly perfumed nose.

Smooth and concentrated, offering ripe black raspberry and floral pastille flavors complicated by a dark chocolate quality that sneaks in on the back half. Sweet and focused on the clinging finish, which shows very good clarity and round, harmonious tannins."

Josh Reynolds, Vinous, 14/04/2016



Wine Spectator

89/100

"This shows mature hints of singed vanilla and cinnamon peeking out from the core of lightly mulled cherry and plum fruit. Spice hints linger on the gentle finish. Drink now through 2017."

Wine Spectator, 15/11/2016

91/100

"There is a lot to like about this Grenache/Syrah blend (80/20) that comes off eight hectares of old vines (50 years). The fermentation is split between wood and tanks for one month. The colour is deep, and the nose an impressive mix of black pepper and licorice. On the palate the wine lingers, spewing peppery, plummy, rich, black raspberry fruit to a spicy mineral finish, flecked with gamy, coriander notes. Fall venison, or barbecue beef are a fine match but it will improve through 2020 in bottle."

Anthony Gismondi, The Vancouver Sun, 12/10/2016

