



# FAMILLE PERRIN

## *Les Crus*



## Famille Perrin Gigondas - La Gille - 2016

Produced on sandy soils, which cover a small part of the appellation, Grenache expresses great softness and is very aromatic without being heavy. This wine is full bodied but with finesse at the same time.

### 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

The vines grow on limestone, calcareous marl and sandy soils, giving the Grenache immense finesse and elegance with unique aromas.

### SITUATION

Located mid-hill, just under the village centre, the Famille Perrin vineyard is amongst the most historical vineyards in Gigondas. It benefits from a flow of cold air which blows through the valley situated to the west of the village.

### TERROIR

Limestone, calcareous marl, clay and sand. The vines are planted on terraces, facing northwest.

### PROCESS

The whole harvest is destemmed. Vinification in wooden truncated casks and stainless steel tanks. Ageing in Foudres and barriques.

### VARIETALS

Grenache, Syrah

### TASTING NOTES

Beautiful ruby color with purple undertones. The nose is complex with aromas of ripe fruit (plums, cherries) and spices (cardamom, pepper). On the palate, the attack is dense and velvety with well-melted tannins and hints of pepper brioche.

### SERVING TIPS

Serve at 16°C with a veal chop with morels or a crispy lamb breast.

