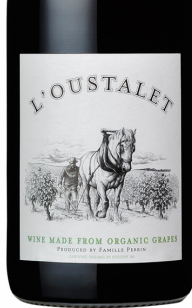


FAMILLE PERRIN



L'Oustalet

PRESENTATION

This organic wine was named after the restaurant in Gigondas. It's made out of a blend of Grenache and Syrah.

THE VINTAGE

The vintage started with a long winter and one of the driest ones in the past years followed by an inexistent Spring. The crop development was very slow due to important climatic variations. The winemakers' work was therefore crucial to get good quality grapes in small quantities. 2013 was a complicated vintage and late but is wonderfully balanced and is very promising.

LOCATION

As we elaborate our Rhône Valley Crus, some of the wines do not go into the final blend. They will therefore be used in L'Oustalet. They come from all southern Rhône Valley terroirs and each one contributes with its own characteristics to this wine.

AGEING

Hand picked, sorting of the harvest. Vinification in stainless steel during 8 days. Free-run wine is taken off. Pressurization. Blending of the different varieties after malolactic fermentation, ageing in stainless steel tanks. Bottling 6 months after harvest.

VARIETALS

Grenache, Syrah

SERVING

18°C.

TASTING

Aspect : dark red. Nose : Red ripe fruit. Flavour: like the nose, very fruity.



Famille Perrin

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