



Famille Perrin Sélections Parcellaires Gigondas - L'Argnée Vieilles Vignes - 2014

This wine gets its exceptional aromas from vines spanning less than 1 hectare, with nearly 100 years in age.

PRESENTATION

A small plot of less than 1 hectare of pre-Phylloxera vines (around 100 years old). The yields are very small and the production is limited to 1500 bottles a year.

THE VINTAGE

The 2014 vintage is unexpected for the region. A mild and wet winter, a hot and dry spring and temperate and humid summer characterizes this vintage. An atypical year, a winemaker's vintage. Bud-break took place very early and flowering was carried out in ideal conditions and fruit set was excellent, especially on Grenache. However, work in the vineyards and constant monitoring were necessary all the way through to harvest. The months of July and August were humid favouring growth. The slow maturation of the red grapes and long vinifications offered aromatic wines with freshness and finesse. The Syrah is gorgeous and Grenache is fruity and balanced.

LOCATION

Located at the South-Western end of the Appellation, at the heart of the historical village of Gigondas.

TERROIR

Sandy soils.

AGEING

The crop is manually harvested. Upon arrival in the cellars, the grapes are sorted and vatted in 50hl oak barrels. Unlike Syrah, Grenache is destemmed. After maceration, fermentation begins. The extraction and the temperatures are controlled according to daily tastings. We work the wines by punching down or pumping over. After racking, the wines are aged for a year and a half in oak Foudres.

VARIETALS

Grenache, Syrah

SERVING

15°C in big wine glasses.

Match: Veal with Girolles mushrooms, Beef stew.

TASTING

This 100% Grenache wine, already has a complex nose (black fruit, smoky and sweet spices) and a rich and powerful palate, with silky, delicate tannins. Still young but full of promises, this wine will complete its aging in wooden vats and barrels.



REVIEWS AND AWARDS



93-95/100

"What will compete with the top wines in the vintage, Perrin's 2014 Gigondas l'Argnée Vieilles Vignes comes mostly from sandy soils and pre-phylloxera vines; the only downside is that there's a scant 100 cases made. Offering thrilling notes of ground pepper, crushed flowers, violets and spice, with a core of kirsch and raspberry fruit, this beauty is medium to full-bodied, impeccably balanced and has building, yet ultra-fine tannin that emerge on the finish. It's a vintage-defying effort that might be difficult to find, but will be well worth the effort!"

Jeb Dunnuck, Wine Advocate, 01/03/2016



92-94/100

"Brilliant ruby. High-pitched red and dark berry aromas are complemented by suggestions of candied licorice and floral pastilles. Sappy and expansive on the palate, offering appealingly sweet black raspberry and cherry liqueur flavors and hints of smoky minerals and lavender. Shows impressive clarity and thrust on the incisive finish, which features slow-building tannins and lingering floral and spicecake notes."

Josh Reynolds, Vinous, 02/05/2016

