



FAMILLE PERRIN

Les Crus



Famille Perrin Rasteau - L'Andéol - 2015

Rasteau benefits from the peculiar Southern Rhône climate. For the most part the Grenache is facing south and protected from the mistral, enabling it to mature particularly well. The wine develops aromas of figs, dark chocolate and a texture typical of the appellation.

THE VINTAGE

2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

DESCRIPTION

Our Rasteau L'Andéol is a delightful wine that will pair well with traditional hearty cuisine. You can age it for 6-7 years.

SITUATION

A 2 hectare vineyard that we farm with south facing terraces, protected from the Mistral.

TERROIR

Old terraces of gravel on sand and Pliocene clay.

PROCESS

90% in stainless steel, 10% in Foudres. Ageing for 6 months before bottling.

VARIETALS

Grenache, Syrah

TASTING NOTES

This red Rasteau 2015 comes from the beautiful slopes and terraces of Rasteau. This wine seduces by its strong personality. 2015 is a balanced vintage, the wine already shows a big potential. Complex nose (blackberry and cherry notes), rich and elegant. The tannic texture is structured giving a long lasting vintage. Beautiful texture. Dense finish.

SERVING TIPS

Serve in big glasses at 18°C.

