



FAMILLE PERRIN

Les Crus

Famille Perrin Vinsobres "Les Cornuds" 2019

We really like the terroir of Vinsobres, a beautiful village located 40 kilometres north of Châteauneuf du Pape at an altitude of 300 metres, primarily on terraces. Vinsobres is particularly suitable for Syrah, giving it that great finesse we tend to lose further south.



PRESENTATION

We really like the terroir of Vinsobres, a beautiful village located near Vaison la Romaine; The vineyard is at an altitude of 300m and is situated for the most part on terraces. Vinsobres is particularly suitable for Syrah because it preserves the finesse which is often lost in more southern climates. It develops notes of violet, smoked meat and blackberries. Grenache is also suited to this terroir, full bodied and not heavy, with notes of black chocolate, cherry and typical Garrigue aromas.

THE VINTAGE

The years in 9 regularly mark the memory of winegrowers and this vintage was no exception. After an early bud burst in early April, flowering was gradual and took place in good conditions in all the vineyards. Then a hot summer began in late June, which the vines bravely resisted: they suffered little from water stress, thanks to the chamomile herbal infusions we sprayed on the vegetation to cope with the heat. Finally, the harvest went as usual, without any particular precocity. The wines are promising; a vintage in 9 is born, once again, under a lucky star.

LOCATION

The most northern vineyard of the southern Rhône. The Perrin family owns around 60 hectares in one single plot in Vinsobres. The average altitude is 300 metres on hills and terraces.

TERROIR

Stony and sandy marl on the slopes, stony quaternary alluviums on the terraces.

AGEING

The crop is manually harvested. Upon arrival in the cellar, each grape variety is sorted, destemmed and vatted separately. The Syrah is vinified in large oak Foudres and the Grenache in stainless steel tanks. The extraction is done by punching down and the frequency is determined by tasting. Blending takes place after malolactic fermentation.

VARIETALS

Grenache, Syrah

SERVING

It is not necessary to decant this wine. Serve at 18°C

TASTING

Beautiful colour of an intense bright-red. The nose offers a very expressive aromatic bouquet of black fruit such as blackberries and blackcurrants. On the palate, it is a complex and well-balanced wine with nice freshness. It continues with a very long finish with persistent fresh fruit aromas.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



REVIEWS AND AWARDS



91/100

"From the family that owns Château de Beaucastel, this 50/50 blend of Grenache and Syrah delivers plenty of lush, dark fruit, floral, pepper and succulent herb character. It's broad and fleshy in style, with discreet tannins and a long, smooth finish that features cherry and spice notes."

Vinous, 05/11/2021

Wine Spectator

91/100

"Ripe, silky and refined, with alluring dark tea, steeped black cherry and blackberry puree flavors sliding through, backed by an iron underpinning on the finish to keep it all honest. Grenache and Syrah. Drink now through 2026."

Wine Spectator, 27/01/2022

