



FAMILLE PERRIN

Les Crus



Famille Perrin Châteauneuf du Pape "Les Sinards" Blanc

White wines from Châteauneuf du Pape are uncommon wines. Their elegance and aromas live up to the reputation of the appellation.

PRESENTATION

This extremely rare wine comes from a 2.5 acre vineyard located within the "clos" around the historical pope's palace. All of the viticulture is carried out by the Beaucastel team.

THE VINTAGE

In 2010, all the right conditions were united to produce an exceptional vintage. Heavy rainfall during spring, followed by a very hot summer and an Indian summer in September allowed for great harvest conditions. This vintage produced very balanced wines with intense notes of fruit and great finesse.

LOCATION

Sinards White comes from an area that we call the Clos du Château, near the village of Châteauneuf du Pape. The 2.5 hectare vineyard is located right next to the one of Les Sinards Red.

TERROIR

Diluvial alpine deposits with rolled pebbles on clay.

AGEING

Hand-picked and sorted grapes are laid in small boxes. Crushing is pneumatic, then the must is settled to separate the solid particles.

Fermentation then takes place, 50% in new oak barrels and the rest in 1-year-old barrels.

VARIETALS

Clairette, Grenache blanc

SERVING

At 10°C in tasting glasses.

TASTING

A pale golden-yellow hue.

The nose is reminiscent of flowers with a touch of licorice and honey.

The texture is very soft, elegant and ripe, with flavors of ripe peach and licorice. It has good acidity and a salty character at the end.

This is a very typical Châteauneuf du Pape white in a great vintage

REVIEWS AND AWARDS

Jancis Robinson
JancisRobinson.com

16,5/20

"Spicy nose. Mellow, herbal fruit and real substance on the palate. But ready to enjoy!"

Jancis Robinson, 04/10/2011

Famille Perrin - Les Crus

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





90-92/100

"The 2010 Châteauneuf-du-Pape Les Sinards Blanc is a barrel-fermented blend of Clairette and Grenache Blanc. Abundant aromas of honeysuckle, pear, white peach and flowers are found in this medium to full-bodied, tasty, crisp, well-delineated white. It should drink nicely for 2-3 years."

Wine Advocate, 01/10/2011



90-92/100

"Bright ruby-red. Heady, seductively perfumed scents of raspberry and cherry preserves, dried lavender and spicecake. Bright, forceful red and dark berry and floral pastille flavors are given spine by tangy acidity, with silky tannins providing further support. A lithe, palate-staining midweight that finishes with very good definition and lingering sweetness."

International Wine Cellar

91/100

"Fresh, smooth and elegant with tangy acidity and lovely white flowers, silky, minerality with juicy fruit and complexity, balanced, lively and long."

Anthony Dias, Blue Reviews, 01/10/2011



93/100

"Lush and inviting, with smoldering black tea weaving through the fleshy layers of melted fig, hoisin sauce, plum preserves and blackberry pudding. The dark ganache-coated finish has serious grip. Best from 2014 through 2025. Tasted twice, with consistent notes. 1,700 cases imported."

James Molesworth, Wine Spectator, 01/10/2012

89

"A quality Châteauneuf-du-Pape Blanc, the 2009 Châteauneuf-du-Pape Blanc les Sinards is a blend of 75% Grenache Blanc and 25% Clairette. It exhibits a light, yet classy bouquet of white peach, lemon rind, hay, subtle honey, and fennel that carry into medium-bodied, elegant white that has good richness, juicy acidity, and plenty of length on the finish. It can be consumed now, or cellared for 5-6 year."

Jeb Dunnuck, The Rhône Report

