



FAMILLE PERRIN

Les Crus



Famille Perrin Gigondas - La Gille - 2015

Produced on sandy soils, which cover a small part of the appellation, Grenache expresses great softness and is very aromatic without being heavy. This wine is full bodied but with finesse at the same time.

PRESENTATION

The vines grow on limestone, calcareous marl and sandy soils, giving the Grenache immense finesse and elegance with unique aromas.

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.

LOCATION

Located mid-hill, just under the village centre, the Famille Perrin vineyard is amongst the most historical vineyards in Gigondas. It benefits from a flow of cold air which blows through the valley situated to the west of the village.

TERROIR

Limestone, calcareous marl, clay and sand. The vines are planted on terraces, facing northwest.

AGEING

The whole harvest is destemmed. Vinification in wooden truncated casks and stainless steel tanks. Ageing in Foudres and barriques.

VARIETALS

Grenache, Syrah

SERVING

Serve at 16°C with a veal chop with morels or a crispy lamb breast.

TASTING

The nose is complex with beautiful notes of red and black fruit. The mouth is elegant with a generous attack and the tannic structure is already balanced and silky with a long and elegant finish.

REVIEWS AND AWARDS

JEB DUNNUCK

91/100

"Moving to the Famille Perrin releases, the 2015 Gigondas La Gille (80/20 Grenache and Syrah) offers classic Gigondas character in its framboise, ripe cherries, spice and floral aromas and flavors. It's medium to full-bodied, has a light, elegant texture and is beautifully balanced, and it's going to keep for 7-8 years."

Jeb Dunnuck, 19/10/2017



Famille Perrin - Les Crus

3333 Route de Jonquières, 84100 Orange
Tel. 33 (0) 4 90 11 12 00 - perrin@familleperrin.com
www.familleperrin.com



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





93/100

""Vivid ruby. Dark berries, cherry, pungent herbs and a hint of lavender on the highly perfumed, spice-accented nose. Offers broad, fleshy bitter cherry and black raspberry flavors that show sharp definition and a hint of back-end smokiness. Turns sweeter with air and finishes impressively long and spicy, with repeating florality and slow-mounting tannins.""

Josh Reynolds, Vinous, 20/02/2020

"This delicious Gigondas is a clear garnet color, dark all the way to the edge. Full of ripe yet elegant raspberry and herbal aromas that evoke the scents of Provence, it is drinking very nicely right now. Firm acidity and soft tannins form a sturdy framework for luscious red-berry and fresh herbal flavors. It carries its 14.5 percent alcohol well, with no sign of heat or harshness in its long finish; nor does its discreet use of oak intrude on its flavor. An excellent wine, well suited when scary times prompt a wish for comfort."

WineLoversPage, 27/03/2020

