



FAMILLE PERRIN

Les Crus



Perrin & fils Gigondas

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

2009 is a great vintage of the Southern Rhône Valley. It's a combination of ripe fruit, a rich and harmonious mouth and a fleshy finale with elegant tannins.

LOCATION

Located mid-hill, just under the village centre, the Perrin family's 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.

Afficher Sans titre sur une carte plus grande

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

Colour: Bright ruby red with purple undertones

Nose: Cherries, thyme, blackberries

Mouth: Round and full bodied with elegant tannins and great balance



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.



REVIEWS AND AWARDS

90/100

"Bright purple. Raspberry preserves, candied licorice and pipe tobacco on the highly fragrant nose. Primary and deep, with a medicinal aspect to its powerful red fruit flavors. Assertively fruity but also structured, with a sappy, sweet finish that features fine-grained tannins and gentle smokiness."

Josh Reynolds, 28/11/2011

Decanter

18/20

"Gracious oiliness in a reserved nose of herbs and menthol. Modern palate, a well-juiced ensemble. Bright, dark tanins."

Decanter, 01/02/2012

Jancis Robinson
JancisRobinson.com

16+/20

"Amazingly sweet and open and almost soft! Very polished. Sweet. Certainly not one of the most dramatic Gigondas but lots of pleasure. Just slightly dry on the end."

Jancis Robinson, 04/10/2011

Robert Parker
WINE ADVOCATE

16+/20

"The 2009s I tasted from Perrin et Fils include the 2009 Gigondas La Gille, which has lived up to my expectations. This brilliant wine exhibits lots of fat, sumptuous red and black fruit, roasted herb, new saddle leather and licorice characteristics in a full-bodied, supple textured style. The vintage's lower acidity and higher alcohols offer a dramatic contrast to the precise, higher acid, denser, seemingly cooler climate 2010s. Nevertheless, this is hedonism at its finest, and this cuvee should age well for a decade."

Wine Advocate, 04/10/2011

"Imported by Vineyard Brands. This is a blend of Grenache and Syrah sourced from 40-year-old vines. The nose was focused with red and blue fruit, supported by a hint of grapefruit, and eventually some good, earthy Gigondas stink. In the mouth the flavors were focused with the strength of the wine held in check by youth. The aftertaste revealed dark red fruit and was a little spicy. I would cellar this for five years."

Aaron Nix-Gomez, Hogshead, 20/03/2012

Wine Spectator

92/100

"Nicely packed, with tightly wound espresso, graphite and black tea notes still harnessing the core of crushed plum, steeped black currant and charcoal. The long, smoldering finish has racy acidity."

Wine Spectator, 02/11/2011

91/100

"Vivid ruby. Ripe red fruits and lavender pastille on the highly perfumed nose. Ripe and fleshy on entry, then tighter in the mid-palate, offering sweet raspberry and cherry flavors and suggestions of star anise and white pepper. Shows a suave blend of richness and vivacity and finishes with excellent clarity and lingering florality. I really like this wine's balance. Note the name change from "Perrin & Fils" to "Famille Perrin" that begins with the 2010 vintage."

Stephen Tanzer's International Wine Cellar

RESTAURANT
WINE 

"The Gigondas is full bodied and richly flavored; a lightly tannic, well balanced wine with a long finish, tasting of strawberry, violet, toast, plum, pepper, and red currant."

Restaurant Wine

