



# Famille Perrin Vacqueyras Les Christins - 2019

Produced on a very clayey terroir with stones from the Ouvèze river, the Grenache is dominant and develops a fleshy wine. It's typical aromas of chocolate, cherry and fig match beautifully with the Syrah (violet, spice, liquorice).

# **PRESENTATION**

Famille Perrin's Vacqueyras is a beautiful example of Grenache based wines from the Southern Rhône Valley, with an impressive aromatic expression, structured body and great ageing potential.

# 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 vineyard is located south of the Dentelles de Montmirail.

#### **TERROIR**

Stony terraces on clay and sandy soils.

# AGEING

The grapes are manually harvested. Upon arrival in the cellar, the grapes are sorted, crushed and vatted. The fermentation is quite long and the extraction is done by manual punching down. After the malolactic fermentation and blending, the wines are aged in oak Foudres and barrels for a year.

#### VARIETALS

Grenache 75%, Syrah 25%

### **SERVING**

The ideal match for this wine is a leg of venison with Gentian, sautéed potatoes with onions and garlic.

#### **TASTING**

Elegant bright ruby-red colour. On the nose, this wine offers great complexity with superb aromas of "garrigue" and red fruit. Full of richness, the palate is well balanced, with notes of fresh cherries and cocoa lifted with a hint of mint, with a long soft finish.

