



FAMILLE PERRIN

Les Crus

Famille Perrin Gigondas La Gille - 2020

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. Some old plots of Grenache planted on sand have pre-phylloxera vines.

THE VINTAGE

The 2020 vintage in Southern Rhône was favoured by very good weather conditions, it is a generous vintage, both in terms of quality and quantity. Not as hot as in 2019, this year was very windy, throughout the growing cycle, with light rainfalls. After a fairly mild winter (one single episode of frost was noted during the night of March 24, but only the early ripening plots were very slightly affected). The spring was radiant, quite warm and very windy, which allowed the soils to preserve their freshness. Flowering began on May 18, under very healthy conditions. The good weather continued in June, July and August, with plenty heat but lower temperatures than in 2019, cool and humid nights and wind which continued to blow, preserving the freshness of the vines and maintaining perfect sanitary conditions for the grapes. The harvest, which was fairly early, therefore began under these very good conditions on August 26 with the white Côtes-du-Rhône and continued until the end of September with the Mourvèdre. September was warm at the beginning of the month and then more temperate, offering idyllic harvest conditions and allowed each plot to be harvested at perfect maturity. The harvest was very healthy with beautiful juicy and very ripe grapes, reasonable alcohol levels, good acidity and already a great balance. Yields are slightly higher than 2019 and the first tastings predict a very nice vintage.

LOCATION

Located mid-hill, 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 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. The maceration stage is long as this allows to soften and refine the tannins. This results in a very delicate wine. After the malolactic fermentation and blending, the wines are aged in oak Foudres and barrels for a year.

VARIETALS

Grenache 60%, Syrah 40%

SERVING

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



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TASTING

Beautiful, limpid ruby-red colour. This wine opens with a particularly greedy nose with aromas of red fruit and strawberries. Remarkably balanced on the palate, this is a Gigondas full of finesse, with supple tannins and a silky texture.

REVIEWS AND AWARDS

JEB DUNNUCK 90-92/100

"Moving to the reds, the 2020 Gigondas La Gille is the base Gigondas and has a medium-bodied, supple, seamless style as well as classic spice, peppery herbs, and red and black fruits. It's well worth seeking out and should easily be an outstanding wine."

Jeb Dunnuck, 03/11/2021

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