



FAMILLE PERRIN

Les Crus

Famille Perrin Rasteau Rouge L'Andéol - 2022

Rasteau benefits from specific climatic conditions in the Southern Rhone. On these mainly south facing terroirs, protected from the Mistral wind, Grenache ripens particularly well. The resulting wine develops aromas of fig and dark chocolate and the rich texture that is so typical of the appellation.



PRESENTATION

Rasteau is a Southern Rhone appellation that historically produced sweet wines. We were one of the first families to have made a dry wine here. Our Rasteau l'Andéol is opulent and majestic, a wine of pure pleasure, thanks to the high proportion of Grenache with its pronounced expression of ripeness and its powerful tannins.

THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

LOCATION

The two hectares that we cultivate as tenants are to the south of the Rasteau appellation, on south facing slopes relatively protected from the Mistral wind. 95 to 98% of the vines are Grenache.

TERROIR

Ancient, stony terraces of sandy marl and Pliocene clay.

AGEING

A part of the harvest is vinified in whole clusters, with the remainder being destemmed. Temperatures are controlled throughout the vinification process and extraction is by cap punching or pumping over. Following malolactic fermentation, 90% of the wine is aged in stainless-steel vats and 10% in foudres for one year to allow the wine to mellow and develop its characteristic silkiness.



VARIETALS

Grenache, Syrah

Contains sulphites.

SERVING

Serve at 18°C in tasting glasses with flavoursome, rustic cuisine.

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



AGEING POTENTIAL

5 to 10 years

TASTING

Elegant velvety black cherry red colour, with shiny reflections. The nose offers a seductive aromatic complexity mixing aromas of undergrowth, spices and black fruit, punctuated by subtle notes of black chocolate. Full bodied and gourmet, the palate is powerful and well balanced by freshness and a beautiful structure with silky and delicate tannins. Its delicious aromas of blackberries and black fruit extend into a long, persistent finish.

FOOD PAIRINGS

Avignon-style lamb stew, beef cheek and polenta.

