



# FAMILLE PERRIN

## Les Crus



### Famille Perrin Rasteau "L'Andeol"

哈斯多优势在于南罗纳河谷特别的气候。大部分光照都为南面，防止季风的伤害，歌海娜的成熟度非常棒，葡萄酒带来了无花果的香气，黑巧克力调，结构非常典型。

#### 酒款介绍

我们的哈斯多《L'Andeol》是一种无比享乐，它能与传统丰盛菜肴搭配。您可以让酒陈年6至7年。

#### 年份概况

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

#### 地点

一个我们自己栽种的2公顷的葡萄园，朝南防止受季风侵害。

#### 风土

古老的碎石砂质和上新世粘土质梯田

#### 陈酿

盆地保护葡萄树免受季风侵害，于是葡萄较早进入成熟期。使用和博卡斯特古堡一样的高温闪热方法然后进行酿造。90%在不锈钢桶内，10%在大桶内进行长时间无冲压的发酵。成熟6个月装瓶。

#### 葡萄品种

Grenache, 西拉

#### 侍酒

建议在18度并使用大酒杯

#### 品鉴

颜色：深红色

嗅觉：歌海娜成熟果实味，烤红色水果的香气、香草和胡椒味

味觉：柔顺、令人陶醉，黑色水果和可可豆调，复杂的结构，余味悠长

#### 评论与奖项



86-89/100

"The Perrin 2011 Rasteau l'Andeol displays the tell-tale full-bodied, rustic power of sun-baked Grenache from this warm hillside appellation. It also has the rather chocolaty, berry component that Grenache seems to routinely possess from Rasteau. It is a big wine, and not for those looking for more delicately styled southern Rhone, but this is mouth-coating, rich, and big."

Robert Parker, Wine Advocate, 01/10/2011





88/100

"Bright ruby. Musky red berry and floral scents, along with hints of white pepper and succulent herbs. Tangy and sharply focused, offering taut redcurrant and bitter cherry flavors and a touch of blood orange. The gently tannic finish features an echo of spiciness and firm grip."

Josh Reynolds, International Wine Cellar, 01/04/2014

91/100

"Wines under the Famille Perrin label (from the family behind the ultra-famous Chateau Beaucastel in Chateauneuf-du-Pape) have gotten strikingly better in the last couple of years, and this wine provides ample evidence for this upward swing. The fruit shows an uncanny combination of freshness and savory earthiness, with very subtle oak that lets the interplay between fruit and earth hold center stage. Delicious now, this is sufficiently structured to improve for another three or four years if youd prefer to let the fruit recede a little in favor of an even more earthy profile."

Michael Franz, Wine Review Online, 18/02/2014

89/100

"A bargain red that will further improve in the bottle for another five years makes this Rasteau collectible. In 2011 the fruit jumps from the glass in a preview to its wild red fruits and pepper flavours that see only 10 per cent wood via large foudres. The red fruit is juicy and dense with the usual glossy textures mixed with chocolate and a hint of butchers block. A perfect foil to any rotisserie chicken dish."

Vancouver Sun, 29/04/2015

