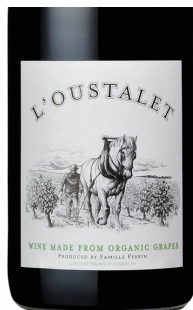


FAMILLE PERRIN



L'Oustalet Red

PRESENTATION

This organic wine was named after the restaurant in Gigondas. It's made out of a blend of Grenache and Syrah.

THE VINTAGE

2011 is a vintage of contrasts. A very hot and dry Spring, the beginning of July quite rainy, followed by an Indian summer up to end of October. A considerable sorting, especially after grape stalking, allowed accomplishing a great vintage, particularly on the late varieties.

LOCATION

As we elaborate our Rhône Valley Crus, some of the wines do not go into the final blend. They will therefore be used in L'Oustalet. They come from all southern Rhône Valley terroirs and each one contributes with its own characteristics to this wine.

AGEING

Hand picked, sorting of the harvest. Vinification in stainless steel during 8 days. Free-run wine is taken off. Pressurization. Blending of the different varieties after malolactic fermentation, ageing in stainless steel tanks. Bottling 6 months after harvest.

VARIETALS

Grenache, Syrah

SERVING

18°C.

TASTING

Aspect : dark red. Nose : Red ripe fruit. Flavour: like the nose, very fruity.

REVIEWS AND AWARDS



86/100

"This wins on its freshness and charm, an organically certified grenache with the juiciness of just-picked grapes and a restrained, natural feeling sweetness to the fruit."

Wine & Spirits



"Screw cap. a full bodied, moderately rich, somewhat spicy wine, with plum, cassis, black peppercorn and spicy oak aromas/flavors. Has a hint of tannin on the finish. Excellent. Organically grown grapes."

Restaurant Wine

Famille Perrin

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90

"This is a perfect example of how the price/quality ratio often makes little sense when it comes to wine. This enticing example, made from certified organic grapes, has a medium-light body and elegant bright flavors with just a hint of that earthiness (some might say funkiness) that can be characteristic of wine from France's Rhône region.

It is fairly complex and has a surprisingly good length. L'Oustalet is a delicious accompaniment to informal foods such as burgers, pizza, pulled pork or pasta (I had it recently with pasta bolognese which was an unbeatable pairing). This tastes like a wine that might cost twice as much."

WineReviewOnline

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