



Famille Perrin Gigondas Rouge L'Argnée - 2020

This wine gets its exceptional aromas from vines spanning less than 1 hectare, with nearly 100 years in age.



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 at the South-Western end of the Appellation, at the heart of the historical village of Gigondas.

TERROIR

Sandy soils.

AGEING

The crop is manually harvested. Upon arrival in the cellars, the grapes are sorted and vatted in 50hl oak barrels. Unlike Syrah, Grenache is destemmed. After maceration, fermentation begins. The extraction and the temperatures are controlled according to daily tastings. We work the wines by punching down or pumping over. After racking, the wines are aged for a year and a half in oak Foudres.

VARIETALS

Grenache, Syrah

SERVING

15°C in big wine glasses.

Match: Veal with Girolles mushrooms, Beef stew.



TASTING

Beautiful, limpid and brilliant ruby-red colour. The nose reveals a bouquet full of freshness, particularly fruity with aromas of very fresh red fruit, strawberries, currants and a hint of mint. The palate continues with gluttony on these fruity notes with soft tannins, a silky texture and a lot of finesse. A wine marked by fruit and freshness.

REVIEWS AND AWARDS

JEB DUNNUCK 95-97

"Another gem, the 2020 Gigondas L'Argnée Vieilles Vignes comes from sandy soils and very old vines, and compared to the 2019, this saw a touch more whole clusters in the fermenters. Blueberries, wild strawberries, pepper, spice, and sandalwood are just some of the nuances, and this puppy is full-bodied, with a seamless texture, ripe tannins, and a great, great finish."
Jeb Dunnuck, 03/11/2021

