



VINSOBRES



Famille Perrin Vinsobres - Les Cornuds 2013

We really like the terroir of Vinsobres, a beautiful village located 40 kilometres north of Châteauneuf du Pape at an altitude of 300 metres, primarily on terraces. Vinsbores is particularly suitable for Syrah, giving it that great finesse we tend to loose further south.

PRESENTATION

We really like the terroir of Vinsobres, a beautiful village located near Vaison la Romaine; The vineyard is at an altitude of 300m and is situated for the most part on terraces. Vinsobres is particularly suitable for Syrah because it preserves the finesse which is often lost in more southern climates. It develops notes of violet, smoked meat and blackberries. Grenache is also suited to this terroir, full bodied and not heavy, with notes of black chocolate, cherry and typical Garrigue aromas.

THE VINTAGE

The vintage started with a long winter and one of the driest ones in the past years followed by an inexistent Spring. The crop development was very slow due to important climatic variations. The winemakers' work was therefore crucial to get good quality grapes in small quantities. 2013 was a complicated vintage and late but is wonderfully balanced and is very promising.

LOCATION

The most northern vineyard of the southern Rhône. The Perrin family owns around 60 hectares in one single plot in Vinsobres. The average altitude is 300 metres on hills and terraces.

Afficher Sans titre sur une carte plus grande

TERROIR

Stony and sandy marl on the slopes, stony quaternary alluviums on the terraces.

AGEING

The entire harvest is destemmed. Syrah is vinified in wooden truncated tanks that are punched down and pumped over. The Grenache is vinified in stainless steel tanks. The Syrah is partly aged in one year old oak barrels. Blending takes place after malolactic fermentation.

VARIETALS

Grenache, Syrah

SERVING

It is not necessary to decant this wine. Serve at 18C

TASTING

A terroir with altitude, this vintage of Vinsobres particularly expresses a lot of minerality. This beautiful wine predominantly made from Syrah shows a lot of freshness and notes of crunchy black fruit with a lot of peppery spices. The mouth is full-?bodied and has a refined and elegant tannic structure. The finish is mineral, and brings length and persistence to this vintage.





REVIEWS AND AWARDS

Decanter

89/100

"Rich notes of black cherry jam and milk chocolate march boldly onto the palate where they are sprinkled with black pepper and a hint of thyme. Powerful and structured yet with a softness of tannin which lends a rounded mouthfeel. Pleasing, long, warm finish."

Decanter, 01/07/2016

"Vibrant and intense aromas of both red and black berries, peppery spice, violets, and plum on the nose of this blend of Grenache and Syrah. It's medium-bodied on the palate with a slightly rich texture and mild tannins that won't overwhelm the dish."

Wine4.me, 10/11/2015



89/100

"Borderline outstanding, the 2013 Côtes du Rhône Villages Vinsobres les Cornuds is a beautiful wine, and in this vintage it is a big success. Offering lots of jammy blackberries, spring flowers, peach pit and hints of white pepper, it's medium-bodied, elegant and nicely focused. It has good acidity, as well as plenty of fruit, and should drink well for 5-7 years."

Jeb Dunnuck, Wine Advocate, 01/10/2015



90/100

"Brilliant violet. Fresh red and blue fruits, white pepper and succulent flowers on the nose, slowly developing a hint of licorice. Plush and broad on the palate, offering sappy boysenberry and floral pastille flavors and a touch of allspice. In an ample but lively style, finishing sweet, smooth and long, with gentle tannins sneaking in late."

Josh Raynolds, Vinous, 10/06/2016

"In its original French home on the slopes of the Rhône valley, Syrah is often blended and its wild pepper notes tempered with plumy Grenache, as here in this emerging area of Vinsobres. A lovely, balanced, lipsmacking blend of fruit, restrained spices and wild herbs from the renowned Perrin Family."

The Independent, 23/05/2016

