



Famille Perrin Sélections Parcellaires Gigondas - L'Argnée Vieilles Vignes - 2019

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

THE VINTAGE

The years in 9 regularly mark the memory of winegrowers and this vintage was no exception. After an early bud burst in early April, flowering was gradual and took place in good conditions in all the vineyards. Then a hot summer began in late June, which the vines bravely resisted: they suffered little from water stress, thanks to the chamomile herbal infusions we sprayed on the vegetation to cope with the heat. Finally, the harvest went as usual, without any particular precocity. The wines are promising; a vintage in 9 is born, once again, under a lucky star.

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

L'Argnée 2019 shows a beautiful colour of an intense and deep red with purple reflections. The nose offers a superb aromatic expression combining fruity notes of fresh blackberries and aromas of black truffle. The palate is complex, smooth and round, with particularly silky tannins and powerful aromas of cocoa and ripe black fruit, typical of Gigondas.



REVIEWS AND AWARDS

JEB DUNNUCK

96+

"Looking at the old vine cuvée, the 2019 Gigondas L'Argnée Vieilles Vignes comes from 100+-year-old vines and more sandy soils. It's a bigger, more full-bodied, structured, yet still seamless and textured Gigondas offering gorgeous candied cherry and blueberry fruits as well as loads of garrigue, ground pepper, and violet aromatics. With terrific tannins, flawless balance, and a great finish, give bottles 2-3 years, count yourself lucky, and enjoy over the following 15+."

Jeb Dunnuck, 03/11/2021

JAMES SUCKLING.COM

94

"I love the coolness and herbal complexity of this sophisticated Gigondas. On the palate, concentrated blackberries and damson plums with dried-spice and laurel notes, are wrapped around the core of refined tannins. Very long, clean finish. Drink or hold."

James Suckling, James Suckling

