





# Famille Perrin Sélections Parcellaires Châteauneuf-du-Pape - Les Chapouins - 2014

Châteauneuf-du-Pape "Les Chapouins" is the family's single vineyard from the terroir that has no secrets to them. This wine represents the greatness of the appellation.

### PRESENTATION

"Les Chapouins" is the Famille Perrin's single vineyard in Chateauneuf du Pape named after the plot. A windy and relatively cool area of the appellation that gives finesse and elegance to this predominantly Grenache blend and shows the great potential of the terroir of Chateauneuf du Pape.

#### THE VINTAGE

The winter in 2014 was characterised by mild temperatures for the region and heavy rainfall until mid-March. The heat and water reserves allowed an early start to the vegetation. Spring was dry until late June, with signs of hydric stress in some sectors. However flowering and fruit set were optimal, guaranteeing a great crop. The months of July and August, particularly cool and wet, slowed the cycle of the vine, forcing the winemakers to strengthen surveillance of the vineyard. Early September starts off with two lovely sunny weeks, along with an optimal maturity of the grapes.

## LOCATION

This wine is made from vines planted on a plot located in the north of the appellation of Chateauneuf du Pape on the locality of Les Chapouins.

#### TERROIR

The soil on this plot is typical of Chateauneuf du Pape, composed of the famous round pebbles on the surface, clay and limestone. A terroir that takes advantage of the windy and relatively cool location.

#### AGEING

Vinified in the same way as Beaucastel, each variety is hand picked separately. Vinification in oak barrels for Syrah and Mourvedre that are reductive varieties, and in traditional cement tanks for the oxidative Grenache variety. After the malolactic fermentation, Famille Perrin blended the different varieties and aged the wine in oak casks for 5 years.

VARIETALS

Grenache noir, Mourvèdre, Syrah

#### SERVING

15°C in big glasses with game, truffles and mushrooms.

#### TASTING

Beautiful orange-red colour with copper reflections. The nose reveals powerful and complex notes of leather and hay. The very elegant palate offers a superb aromatic bouquet with notes of undergrowth, fern and mushrooms before a very long finish reinforced by a perfect balance and a nice acidity.

FAMILLE PERRIN

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