



FAMILLE PERRIN

Les Crus



Famille Perrin Rasteau - L'Andéol - 2016

Rasteau benefits from the peculiar Southern Rhône climate. For the most part the Grenache is facing south and protected from the mistral, enabling it to mature particularly well. The wine develops aromas of figs, dark chocolate and a texture typical of the appellation.

PRESENTATION

Our Rasteau L'Andéol is a delightful wine that will pair well with traditional hearty cuisine. You can age it for 6-7 years.

THE VINTAGE

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

LOCATION

A 2 hectare vineyard that we farm with south facing terraces, protected from the Mistral.

TERROIR

Old terraces of gravel on sand and Pliocene clay.

AGEING

90% in stainless steel, 10% in Foudres. Ageing for 6 months before bottling.

VARIETALS

Grenache, Syrah

SERVING

Serve in big glasses at 18°C.

TASTING

This wine offers a generous nose with spicy notes underlined by black fruit (kirsch cherries). The attack is frank and continues with a beautiful volume around tight tannins, aromas of spices and some floral notes.

REVIEWS AND AWARDS

Wine Spectator

91/100

"Alluring rooibos tea, warm anise and singed mesquite notes lead the way for silky-textured raspberry and blood orange fruit flavors. Drink now through 2020."

Wine Spectator, 30/11/2019



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

