



FAMILLE PERRIN

Les Crus



Famille Perrin Rasteau L'Andéol - 2018

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 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

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

Part of the grapes are vinified in whole bunches, the other part is destemmed. The temperatures are controlled throughout the vinification and the extraction is done by punching down or pumping over. After malolactic fermentation, 90% of the ageing takes place in stainless steel tanks, 10% in oak Foudres. Ageing for a year before bottling.

VARIETALS

Grenache, Syrah

SERVING

Serve in big glasses at 18°C.

TASTING

Beautiful intense purple colour. The powerful nose shows aromas of red and black fruit such as raspberry and blackcurrant and hints of liquorice. Generous and well structured, the palate is well balanced with slightly chalky tannins.



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