



# FAMILLE PERRIN

## *Les Crus*



### Famille Perrin Vinsobres - Les Cornuds 2015

*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. Vinsobres is particularly suitable for Syrah, giving it that great finesse we tend to lose 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

2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

#### 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.

#### 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 18°C.

#### TASTING

This beautiful vintage shows a beautiful blend between Syrah and Grenache. Great freshness, delicate notes of fresh black fruit slightly over-ripe, sweet spices. The generous mouth, offers elegant tannins full of finesse and the finish is full of character, firm and mineral.



#### Famille Perrin - Les Crus

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## REVIEWS AND AWARDS



89-91/100

"One of two releases from Vinsobres, which is located in the northern, cooler part of the Southern Rhône Valley. From higher elevation and cooler sites, the 2015 Vinsobres Les Cornuds is a 50/50 split of Grenache and Syrah. It should end up being an outstanding wine and offers lots of black fruits, pepper and garrique in a full-bodied, seriously textured and layered style."

**Jeb Dunnuck, Wine Advocate, 28/10/2016**

90/100

"From a vineyard at the northern edge of the southern Rhône, this evokes cooler climates in its lean, peppery red fruit. And yet the wine feels substantial, a firm minerality lending it breadth and length. Pair it with juicy, rare steak."

**Wine & Spirit, 01/02/2017**

90/100

"What a gem for the money. This is a 50/50 red blend of Syrah with grenache from the family behind Château de Beaucastel of Châteauneuf-du-Pape fame. Vinsobres ranks among the finer districts in the southern Rhône, where the Perrin Family happens to farm a particularly good site for Syrah. It's ripe and generously fruity yet bone-dry, with hints of smoky plum, blackberry, licorice, black olive and spice. The tannins are polished, adding just the right amount of grip and structure. Versatile at the table."

**The Globe And Mail, 14/11/2017**

