



FAMILLE PERRIN

Les Crus



Perrin & fils Gigondas

Am südlichen Ufer der Rhone gelegen, im Departement Grad, ist Tavel der Grand Cru der Roséweine. Es ist ein Rosé für die Gastronomie, der zu vielen Gerichten passt und ebenso zu Fleisch und Fisch.

VORSTELLUNG

Die Reben wachsen auf Kalkstein, Kalk-Mergel-und Sandböden und geben dem Grenache immense Finesse und Eleganz mit einzigartigen Aromen

DER JAHRGANG

Großer Jahrgang in Kombination mit Fleisch und elegant großartigem Alterungspotential

LAGE

Auf halber Höhe, direkt unter dem Dorfzentrum. Der Weinberg der Familie Perrin gehört zu den historischen Weinbergen in Gigondas. Er profitiert von einer Strömung von Kaltluft. Diese weht durch das Tal im Westen des Dorfes

TERROIR

Kalkstein, Kalkmergel, Ton und Sand. Die Reben werden auf Terrassen gepflanzt und stehen in Nordwestlage

REIFE

Die gesamte Ernte wird abgebeert. Weinbereitung in hölzernen Fässern und Edelstahltanks. Altern in Foudres und Barriques

REBSORTEN

Syrah, Grenache

SERVIEREN

Servieren bei 16° C zu Kalb mit Morcheln oder knuspriger Lammb Brust.

VERKOSTUNG

Farbe: Rubinrot mit violetten Untertönen. Nase: Kirschen, Thymian, Brombeeren. Mund: Rund und vollmundig mit eleganten Tanninen und großartiger Ausgewogenheit

TESTBERICHTE UND AUSZEICHNUNGEN

Decanter

**** Highly Recommended, 16,67/20

"Very good crushed black fruits and garrigue herbs. Big and plummy with good tannin back up, smooth, yet vigorous, succulent fruit, all in balance."

Decanter, 31/10/2010

Famille Perrin - Les Crus

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DER MISSBRAUCH VON ALKOHOL SCHADET IHRER GESUNDHEIT. KONSUMIEREN UND IN MAßEN GENIEßEN.





92/100

"The 2007 Gigondas Le Gille is performing even better than it was last year. A 2,500-case blend of 80% Grenache and 20% Syrah grown in sandy soils, it exhibits sweet tannins, beautifully rich black raspberry and black cherry fruit intermixed with unmistakable minerality, and full body. It was obviously harvested at full phenolic maturity, and should age nicely for 10-15+ years. One of the great estates of the Rhone Valley, Chateau Beaucastel has been run by several generations of the Perrin family, beginning with the late Jacques Perrin (who died in 1978), then the brothers Jean-Pierre and Francois, and now their sons Thomas, Marc, Pierre, and Mathieu. Beaucastel has nearly 200 acres in vine in Chateauneuf du Pape, and they have branched out with an impressive operation under the Perrin et Fils label, purchasing grapes and acquiring land (in Vinsobres and Gigondas, for example). Their goal is to become the most recognized name for high quality wines in the southern Rhone. As shrewd consumers know, one of the best values in under \$10 a bottle wine is La Vieille Ferme. The Perrin et Fils cuvees include wines made from purchased grapes as well as their new acquisitions in Vinsobres, Gigondas (25 acres), and the Cotes du Rhone village of Cairanne (35 acres). The Perrins enjoyed tremendous success with their 2008 red wines, largely because yields ranged between 18 hectoliters per hectare for Beaucastel, to only 20 hectoliters per hectare for Coudoulet. The mildew that affected everyone was the culprit. The entire family acknowledged there was an extraordinary triage and culling out of the grapes at the sorting tables."

Wine Advocate, 21/10/2010

Wine Spectator

92/100

"This is loaded with crushed plum, blackberry and fig fruit that's backed by muscular espresso, black licorice and tar notes. Grippy but polished, with a long, spice- and black fruit-filled finish. Best from 2011 through 2016"

James Molesworth, Wine Spectator, 22/10/2010

"Marc calls this 'a more feminine style of rhone' due to the sandy soils of Gigondas which give wines of greater elegance than the stonier soils. Really complex nose; blackberries and cherries with floral notes and some gamy, earthy characters. Lovely texture in the mouth, very pure and focussed with a finish that lingers for an age."

Aaron Rice, Averbys Wine, 10/11/2011

