







Famille Perrin Rasteau "L'Andéol"

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

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February.

A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August.

The harvesting conditions were ideal. All these conditions make a great vintage.

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 18C

TASTING

Colour: Deep red

Nose: Ripe Grenache, roasted red fruit, vanilla, pepper

Taste: Soft and heady, black fruit, cocoa, great texture and a dense finish

REVIEWS AND AWARDS



16,5/20

"Barrel sample. Rather animal/autumn mulch nose. Sweet polished start but underneath it's a pretty rough diamond (though more polished than the

average Rasteau). Very clean finish." JR, Jancis Robinson, 01/10/2013

91/100

"Showing a classic southern Rhône profile, with a bouquet redolent of dried herbs and black pepper as well as ripe plummy fruit on the palate, this medium-weight red provides very satisfying drinking while also showing the potential to develop added nuances with a few years of cellaring."

Paul Lukacs, Wine Review Online, 22/09/2015



90/100

"Full ruby. Deep-pitched aromas of cherry and blackberry gain lift and spiciness from a peppery element. Broad and fleshy in style, offering gently sweet dark berry and licorice flavors supported by a spine of juicy acidity. Finishes with very good lift and subtle smokiness on the persistent finish, which is shaped by smooth, harmonious tannins."

Josh Raynolds, Vinous, 10/06/2016

