



FAMILLE PERRIN

Les Crus

Famille Perrin Vacqueyras Blanc Les Christins - 2019



THE VINTAGE

The years in 9 regularly mark the memory of winegrowers and this vintage was no exception. After an early bud burst in early April, flowering was gradual and took place in good conditions in all the vineyards. Then a hot summer began in late June, which the vines bravely resisted: they suffered little from water stress, thanks to the chamomile herbal infusions we sprayed on the vegetation to cope with the heat. Finally, the harvest went as usual, without any particular precocity. The wines are promising; a vintage in 9 is born, once again, under a lucky star.

LOCATION

An 8 hectare leased vineyard, managed by the Château de Beaucastel team. Located in the township of Sarrians, south of the Dentelles de Montmirail.

TERROIR

Ancient alluvial Mindel (Garrigues) soils, resting on Helvetian sand and yellow sandstone.

AGEING

The fresh harvest enters the cellar and goes through a cold skin maceration (10°), allowing to extract the fruitiness and fatness. A blend of Grenache Blanc, Clairette and Bourboulenc. Fermentation in thermo-regulated tanks, ageing for 8 months on lees, 60% in stainless steel tanks and 40% in half-muids barrels. This year, we paid special attention during the ageing on the lees.

VARIETALS

Bourboulenc, Clairette, Grenache blanc

SERVING

At 10°C in tasting glasses.

TASTING

Beautiful pale-yellow color, shiny and limpid. The nose is delicate, offering beautiful aromas of beeswax and ripe pears, as well as a slight lemony note. The palate is pleasant, soft and supple, with tasty notes of apricot and lime.



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