



PERRIN & FILS CAIRANNE

Peyre Blanche



Perrin & fils Côtes du Rhône Villages Cairanne "Peyre Blanche"

12ヘクタールのケランヌの畑は古い村の南西に位置しています。土壌は粘土と砂利 が主流です。厚みがあり、ブラクッカラント、ガリーグ、甘草の美しいアロマを感 じます。

プレゼンテーション

ケランヌは南ローヌで最も素晴らしいテロワールの一つです。

ヴィンテージ

2009年は南ローヌにとって偉大なるヴィンテージです。熟した果実味、リッチで調和の取れた味わい、フレッシュな後味と繊細なタンニンが特徴です。

概要

ラストーとサン・セシルの間に位置するケランヌ地区の南西向きの丘にある歴史的畑の中心 部に位置しています。

テロワール

痩せた粘土と砂利が層になり、細かい砂岩も混ざっています。

熟成

破砕後、ステンレスタンクで発酵。のパンピング・オーヴァーを行います。

ブドウ品種

Syrah, Grenache

サービス

18 、プロヴァンス料理と合わせてお楽しみ下さい。

テイスティング

外観 : 輝きのある赤色。 香り : よく熟した果実の華やかなアロマ。 味わい : リッチでフルボディー。タンニンはシルキーで、心地よい余韻とバランスを備えています。

レビュー&受賞歴

16,5/20

"Grenache, Syrah, Mourvèdre, partly oak aged. Scented with sweet spices and then the ripe damsons and cherries come through. Complex nose. Tannins to the fore just now, especially compared with Les Cornuds but there 's plenty of cool fruit underneath. Complexity not yet so evident on the palate. Chewy fruit at the end and leaves lots of spice behind. Needs a little more time or food."

Jancis Robinson, Fine Wine Writing & amp; Wine Reviews, 17/10/2010



アルコール乱用はあなたの健康のために危険です。 消費し、適度にお楽しみください。

CAI9J



89-91/100

"A sleeper of the vintage, the 2009 Perrin et Fils Cotes du Rhone-Villages Cairanne Pierres Blanches is a blend of 80% Grenache and 20% Syrah from a village that is making bigger and bigger noise of late. The wine offers a big, full-bodied texture, deep, concentrated black cherry, black raspberry, earth and spring flower characteristics, a muscular, intense style, good acidity, moderately sweet tannin and a long finish. It is worth every cent of its \$25 price tag."

Robert Parker, Wine Advocate, 15/10/2010

Wine Spectator

90/100

"Juicy, with very tasty cherry, blackberry and rasperry fruit, followed by the liquorice and fruit cakes hints. Not dense, but fresh and pure, with deceptive length. Should flesh out a touch more with modest cellaring." Wine Spectator

"Deep, dark color; big, earthy, ripe and exuberant, with plum, berry and cherry flavors and aromas. Full bodied and well structured, with good length. Big thumbs up from both Kim and this taster; drink now with air or five years down the road."

Gang of Pour Blog, 12/09/2011



16,5+/20

"Grenache, Syrah, Mourvèdre, partly oak aged. Scented with sweet spices and then the ripe damsons and cherries come through. Complex nose. Tannins to the fore just now, especially compared with Les Cornuds but there 's plenty of cool fruit underneath. Complexity not yet so evident on the palate. Chewy fruit at the end and leaves lots of spice behind. Needs a little more time or food." Jancis Robinson, 05/10/2010

"Chalky goodness. Very lean and mineral. I wonder where this wine is going. Mineral, red fruits with a hint of olive for now, and it seems as if it just wants to explode with fruit. Tannins are grippy but refreshing — must be the acid. I love wines like this, that make you follow the vines into the bowels of the earth. Serve at 18C. Drink now-2015. Food pairing idea: chicken with black olives." The Montreal Gazette, 23/01/2012

89/100

"Ruby-red. Pungent aromas of dark berries, tobacco and spicecake, with a smoky quality emerging with air. Juicy, spice-accented black raspberry and cherry flavors show good depth and become sweeter with air. The gently tannic finish displays good sappy persistence." Josh Raynolds, 23/05/2012



"The Cairanne is delicious: supple, ripely flavored, and well balanced; a wine with ripe fruit (berries, plum), herbs, pepper, and floral aromas/flavors. Very long finish." Restaurant Wine, 31/10/2012

Decanter

"Cherry, smoke, red fruit and chalk aromas. Full-bodied palate with pure cherry character and chunky tannins. Youthful - has lots to give." Decanter, 02/01/2011

90/100

"Up there with the '07 in terms of quality, the 2009 Côtes du Rhône Villages Cairanne Peyre Blanche, a blend of Grenache and Syrah that 's aged all in stainless steel, possesses a meaty, savory profile with copious amounts of minerality, smoked black cherries, licorice, pepper, and earth. Opening up with air, this medium-bodied, traditional Cairanne has solid acidity, ripe tannin, and a focused, fresh feel in the mouth." Jeb Dunnuck, The Rhône Report



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