



FAMILLE PERRIN

Les Crus



Famille Perrin Gigondas "La Gille"

Gewachsen auf einen sehr lehmigen Terroir mit Steinen des Ouvéze Flusses, ist hier der Grenache dominant und bringt einen fleischigen Wein. Seine typischen Aromen nach Schokolade, Kirschen und Feigen passen wunderbar zu dem Syrah

VORSTELLUNG

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

DER JAHRGANG

Der Jahrgang 2011 ist ein Jahrgang der Kontraste. Ein ungewöhnlich heißer und trockener Frühling gefolgt von einem nassen und regnerischen Juli und dann einem Altweibersommer, der bis Ende Oktober andauerte. Sorgfältige Aussortierung ebenso wie sorgfältiges Abbeeren machten aus der Ernte einen Spitzenjahrgang, vor allem was die Sorten, die spät geerntet wurden, angeht.

LAGE

Auf halber Höhe, direkt unter dem Dorfczentrum. 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

Afficher Sans titre sur une carte plus grande

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

Grenache, Syrah

SERVIEREN

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

VERKOSTUNG

Farbe: Rubinrot mit violetten Untertönen.

Nase: Kirschen, Thymian, Brombeeren.

Mund: Rund und vollmundig mit eleganten Tanninen und großartiger Ausgewogenheit



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



TESTBERICHTE UND AUSZEICHNUNGEN

"Ch?teauneuf-du-Pape and Gigondas are Southern Rh?ne cousins since both are blends with lots of Grenache usually at the top. A great example of the breed, this wine needs an hour of air to soften its weight. Lovely fruit atop faint earth notes."

Dan Berger's Vintage Experience, 11/06/2015

87-89/100

"The basic 2011 Gigondas La Gille possesses sweet black and red fruits intermixed with earthy soil nuances, pepper and crushed rock as well as a hint of spring flowers. It is a medium-bodied Gigondas that is elegant and quite pure.

As I said last year, the Perrin family is a large one indeed, with brothers Jean-Pierre and Francois sitting at the top of the hierarchy and their four sons, Mathieu, Pierre, Thomas and Marc increasingly taking charge of their negociant business and their extensive estates throughout Southern Rhone. Now controlling over 1200 acres, as well as having a network of contracts, this operation is the equivalent of a major Southern Rhone train operating at high speed. Moreover, they are doing some incredible work in all price ranges. Other 2011s that the Perrin boys have produced include the following wines, which were very good across the board, especially for 2011s. In particular, readers need to take a hard look at their estate in Vinsobres, which is making the finest wines of that appellation, and more recently, what they are doing in Gigondas with the estate they purchased there, Clos des Tourelles. These are special wines. There are now three cuvees of Gigondas from the Perrins - the Gigondas La Gille, the Gigondas Vieilles Vignes and the Gigondas Clos des Tourelles. All three merit serious attention. Tasting the 2010s, which were all set to go into bottle right after my visit, certainly shows that this vintage is impressive, although I'm not sure that Marc and Pierre Perrin haven't done as good a job with their selections in 2011. Three cuvees of Gigondas look to all have outstanding potential and will probably be in bottle by the time this report is published."

Robert Parker, The Wine Advocate, 01/10/2012

88-90/100

"Vivid ruby. Floral-accented aromas of raspberry, cherry and anise. Supple and juicy, offering fresh red fruit and floral flavors and a touch of white pepper. Gentle acidity gives lift and focus to the finish, which features silky, fine-grained tannin and appealing sweetness."

Josh Reynolds, Stephen Tanzer's International Wine Cellar, 01/02/2013



87/100

"The 2011 Famille Perrin Gigondas La Gille is a medium-bodied, supple and elegant effort that gives up plenty of spice, cedar and leather, with primarily dried red fruit nuances. It's ready to go and should be consumed over the coming couple of year."

Jeb Dunnuck, Wine Advocate, 01/11/2013



90/100

"Spicy and herbal, this is a bright, fresh Gigondas with wild cherry and cherry wood scents. It's supple and fine, with a gloss of oak, an aristocratic Gigondas for leg of lamb."

Wine & Spirits, 01/02/2014



"Fine quality. This is a medium rich, full bodied Gigondas with excellent flavor and balance. It is long on the finish, and tastes of blackberry, violet, black pepper, black licorice, herbs, and cherry."

Restaurant Wine

91/100

"All of the Famille Perrin wines seems to be getting stronger with each passing year, and that's really saying something when addressing the 2011, which follows great southern Rhône vintages in 2009 and 2010. This doesn't quite have the weight of the 2009 nor the brightness of the 2010, but it is a wonderfully seamless, complete wine that shows open red fruit notes, medium body, delicate tannins and acidity, and a subtle savory note that really lends enduring interest from sip to sip. This is a wine that will be very easy to enjoy on its own, highly versatile with food, and even suited to 4 or 5 years of cellaring for added aromatic complexity."

Michael Franz, Wine Review Online, 01/03/2016

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