



FAMILLE PERRIN

Les Crus



Famille Perrin Gigondas La Gille - 2017

Produced on sandy soils, which cover a small part of the appellation, Grenache expresses great softness and is very aromatic without being heavy. This wine is full bodied but with finesse at the same time.

PRESENTATION

The vines grow on limestone, calcareous marl and sandy soils, giving the Grenache immense finesse and elegance with unique aromas. Some old plots of Grenache planted on sand have pre-phylloxera vines.

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

Back on this very technical vintage with great potential. 2017 began with a particularly dry and mild winter, resulting in a precocious vine. After a sudden drop in temperatures in the early spring with severe frost in several areas, temperatures rose again well above seasonal averages. The flowering was fast, with important and extensive shatter on Grenache and Carignan. The vineyard, however, remained very healthy. The summer was exceptionally hot and dry, leading to a very early start of harvest in mid-August. Harvest lasted until October 5 with ideal conditions, alternating hot days and cool nights. The cellar work was very technical and precise and the first tastings reveal wines with a great potential, very well balanced and aromatic that should be among some of our best vintages.

LOCATION

Located mid-hill, the Famille Perrin vineyard is amongst the most historical vineyards in Gigondas. It benefits from a flow of cold air which blows through the valley situated to the west of the village.

TERROIR

Limestone, calcareous marl, clay and sand. The vines are planted on terraces, facing northwest.

AGEING

The grapes are manually harvested. Upon arrival in the cellar, the grapes are sorted, crushed and vatted. The fermentation is quite long and the extraction is done by manual punching down. The maceration stage is long as this allows to soften and refine the tannins. This results in a very delicate wine. After the malolactic fermentation and blending, the wines are aged in oak Foudres and barrels for a year.

VARIETALS

Grenache, Syrah

SERVING

Serve at 16°C with a veal chop with morels or a crispy lamb breast.

TASTING

Gigondas 2017 is a wine with character, marked by the Grenache on sandy soil. Fresh and elegant, it is a supple wine that offers aromas of tapenade, black olives and onion.



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3333 Route de Jonquières, 84100 Orange
Tel. 33 (0) 4 90 11 12 00 - perrin@familleperrin.com
www.familleperrin.com



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REVIEWS AND AWARDS

JEB DUNNUCK

92-94/100

"Ripe, rounded, and sexy, with lots of classic spice, dried herbs, red fruits, and licorice, the 2017 Gigondas La Gille is medium to full-bodied, has beautiful density, and a ripe, rounded, layered textured. As with many of this domaine's 2017s, it's certainly in the same ballpark as the 2016 (which is saying something)."

Jeb Dunnuck, 00/08/2018



92_94/100

"Most of the Perrin Family holdings in Gigondas are sandy sites, with cooler, northwestern expositions. The 2017 Gigondas La Gille is full-bodied and concentrated, yet it's airy in feel, light on its feet and silky in texture. The cherries and raspberries show an impressive degree of elegance. 2019-2025."

Wine Advocate, 31/10/2018

Wine Spectator

92/100

"A bright, slightly high-pitched style, with a mix of red and black currant flavors mixed with savory, lilac and chalky mineral notes. Offers a fresh and racy feel through the finish."

Wine Spectator, 08/08/2019



93/100

"Lurid ruby. A highly perfumed bouquet evokes ripe raspberry and cherry, along with suggestions of allspice, garrigue and succulent flowers. Juicy, seamless and appealingly sweet, offering sappy red fruit preserve, floral pastille and spicecake flavors that deepen steadily with air. Shows the generous character of the vintage but there's plenty of energy here as well. Finishes very long and smooth, with rising tannins and a strong echo of florality."

Josh Reynolds, Vinous, 20/02/2020



93/100

"In this wine hints of earth, crushed stone and restrained black cherry gain richness from nose to palate. Zesty, concentrated black-fruit flavors are backed by a firm strike of minerality and fiery, persistent tannins. This stately wine should open and improve now through 2030."

Wine Enthusiast, 01/05/2020

