



Famille Perrin Rasteau L'Andéol - 2019

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

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

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

Part of the grapes are vinified in whole bunches, the other part is destemmed. The temperatures are controlled throughout the vinification and the extraction is done by punching down or pumping over. After malolactic fermentation, 90% of the ageing takes place in stainless steel tanks, 10% in oak Foudres. Ageing for a year before bottling.

VARIETALS

Grenache 80%, Syrah 20%

SERVING

Serve in big glasses at 18°C.

TASTING

Elegant velvety crimson-red dress. The nose on this 2019 Rasteau opens with seductive aromas of cocoa and fresh strawberries. Powerful and well-balanced, the palate develops delicious notes of red fruit and black olives with delicate chalky tannins that give this wine real character.





