



GIGONDAS





Famille Perrin Gigondas "La Gille"

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.

THE VINTAGE

In 2010, all the right conditions were united to produce an exceptional vintage.

Heavy rainfall during spring, followed by a very hot summer and an Indian summer in September allowed for great harvest conditions.

This vintage produced very balanced wines with intense notes of fruit with a great finesse.

LOCATION

Located mid-hill, just under the village centre, 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.

Afficher Sans titre sur une carte plus grande

TERROIR

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

AGEING

The whole harvest is destemmed. Vinification in wooden truncated casks and stainless steel tanks. Ageing in Foudres and barriques.

VARIETALS

Grenache, Syrah

SERVING

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

Colour: Bright ruby red with purple undertones

Nose: Cherries, thyme, blackberries

Mouth: Round and full bodied with elegant tannins and great balance



REVIEWS AND AWARDS



16+/20

"Amazingly sweet and open and almost soft! Very polished. Sweet. Certainly not one of the most dramatic Gigondas but lots of pleasure. Just slightly dry on the end."

Jancis Robinson, 04/10/2011

Restaurant Wine, 31/10/2012

Wine Spectator

92/100

"Juicy and well-built, with a solid core of black and red currant fruit wrapped with anise, graphite and smoldering black tea leaf hints. Nicely packed, but stays racy through the finish. Rock-solid."

Wine Spectator, 08/08/2012

RESTAURANT WINE

"Gigondas is full bodied and richly flavored; a lightly tannic, well balanced wine with a long finish, tasting of strawberry, violet, toast, plum, pepper, and red currant."

93,5/100

"AL - Dark purple red with violet hue and black centre. Elegant and refined fruit on the nose, backed by a touch of mild spices and minerality. On the palate great freshness, complexity, richness and elegance with good length. 94

MdM - High ripeness with very dark fruit, black- berry, dates and figs, attractive spiciness with black pepper, meat and smoke. The palate is full and intense, not jammy and without sweetness, excel- lent dark peppery fruit, lovely tannic backbone and very long spicy finish. Really good stuff!"

Markus del Monego, Andreas Larsson, Tasted Journal, 01/06/2012

WINEACCESS

92/100

"Vibrant ruby. Red berry compote, cherry and potpourri on the intensely perfumed nose. Pliant, palatestaining red fruit flavors take on weight with air and are lifted by juicy acidity and a spicy nuance. Packs a serious punch but comes off elegant and precise, finishing sweet, seamless and very long."

Josh Raynolds, International Wine Cellar

