



FAMILLE PERRIN

Les Crus



Perrin & fils Gigondas

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

A great vintage combining flesh and elegance with great ageing potential.

LOCATION

Located mid-hill, just under the village centre, the Perrin family's 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 whole harvest is destemmed. Vinification in wooden truncated casks and stainless steel tanks. Ageing in Foudres and barriques.

VARIETALS

Syrah, Grenache

SERVING

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

TASTING

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

Decanter **** Highly Recommended, 16,67/20

"Very good crushed black fruits and garrigue herbs. Big and plummy with good tannin back up, smooth, yet vigorous, succulent fruit, all in balance."

Decanter, 31/10/2010

Famille Perrin - Les Crus

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

www.familleperrin.com



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.





92/100

"The 2007 Gigondas Le Gille is performing even better than it was last year. A 2,500-case blend of 80% Grenache and 20% Syrah grown in sandy soils, it exhibits sweet tannins, beautifully rich black raspberry and black cherry fruit intermixed with unmistakable minerality, and full body. It was obviously harvested at full phenolic maturity, and should age nicely for 10-15+ years. One of the great estates of the Rhone Valley, Chateau Beaucastel has been run by several generations of the Perrin family, beginning with the late Jacques Perrin (who died in 1978), then the brothers Jean-Pierre and Francois, and now their sons Thomas, Marc, Pierre, and Mathieu. Beaucastel has nearly 200 acres in vine in Chateauneuf du Pape, and they have branched out with an impressive operation under the Perrin et Fils label, purchasing grapes and acquiring land (in Vinsobres and Gigondas, for example). Their goal is to become the most recognized name for high quality wines in the southern Rhone. As shrewd consumers know, one of the best values in under \$10 a bottle wine is La Vieille Ferme. The Perrin et Fils cuvees include wines made from purchased grapes as well as their new acquisitions in Vinsobres, Gigondas (25 acres), and the Cotes du Rhone village of Cairanne (35 acres). The Perrins enjoyed tremendous success with their 2008 red wines, largely because yields ranged between 18 hectoliters per hectare for Beaucastel, to only 20 hectoliters per hectare for Coudoulet. The mildew that affected everyone was the culprit. The entire family acknowledged there was an extraordinary triage and culling out of the grapes at the sorting tables."

Wine Advocate, 21/10/2010

Wine Spectator

92/100

"This is loaded with crushed plum, blackberry and fig fruit that's backed by muscular espresso, black licorice and tar notes. Grippy but polished, with a long, spice- and black fruit-filled finish. Best from 2011 through 2016"

James Molesworth, Wine Spectator, 22/10/2010

"Marc calls this 'a more feminine style of rhone' due to the sandy soils of Gigondas which give wines of greater elegance than the stonier soils. Really complex nose; blackberries and cherries with floral notes and some gamy, earthy characters. Lovely texture in the mouth, very pure and focussed with a finish that lingers for an age."

Aaron Rice, Averys Wine, 10/11/2011

