



FAMILLE PERRIN

Les Crus



Perrin & fils Gigondas

Produit sur des sols très sableux (safres) qui composent une petite partie de l'appellation, le grenache conserve une très belle souplesse et un caractère très aromatique, sans lourdeur. Le vin est très racé et très fin à la fois.

PRÉSENTATION

Ce vin est issu de terroirs de calcaires et marnes calcaires avec de fortes proportions de safres et de sables qui confèrent au grenache une élégance et une finesse aromatique unique.

LE MILLÉSIME

Grand millésime qui combine chair, élégance et potentiel de garde.

SITUATION

Situé à mi-coteau, juste sous la place du village, le vignoble de la Famille Perrin fait partie des vignobles les plus historiques de Gigondas et bénéficie d'un courant d'air frais grâce au valon qui se situe à l'Ouest du village.

TERRAIRE

Sols calcaires, marnes calcaires, argile et safres. Vignes plantées en coteaux exposés nord-ouest.

ÉLEVAGE

Eraflage total. Vinification en cuves tronconiques bois et en cuves inox. Elevage en cuves tronconiques, foudres et barriques.

CÉPAGES

Syrah, Grenache

SERVICE

16°C. Côtes de veau aux morilles. Poitrine d'agneau croustillante.

DÉGUSTATION

Aspect : Robe rubis éclatant, reflets violet.

Nez : cerise, thym, mûres.

Saveur : Bouche très ronde et pleine avec une trame tannique élégante et équilibrée.

PRESSE & RÉCOMPENSES

16/20

"Superbe matière dense et concentrée, toute la sève du grenache. Un vin épiced, riche et savoureux en bouche avec un tanin ferme, très Gigondas."

**Bettane et Desseauve, Le Grand Guide des Vins de France 2011,
01/10/2010**



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



WINE ADVOCATE

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

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