



Perrin et Fils Gigondas "Vieilles Vignes" 2007

Situated at the Southwestern end of the appellation, at the heart of the historical vineyard of Gigondas, a small plot of less than 1 hectare of pre-phylloxera vines (100 years old).

PRESENTATION

A small plot of less than 1 hectare of pre-Phylloxera vines (around 100 years old). The yields are very small and the production is limited to 1500 bottles a year.

THE VINTAGE

A great vintage combining flesh and elegance with great ageing potential

LOCATION

Located at the South-Western end of the Appellation, at the heart of the historical village of Gigondas.

TERROIR

Sandy soils

AGEING

Ageing in 1 year-old Foudres for 1 year.

No destemming

Maceration for 13 days

Pumping over

VARIETAL

Grenache

SERVING

15°C in big wine glasses

Match: Veal with Girolles mushrooms, Beef stew

TASTING

Colour: Deep red

Nose: Intense on red fruit, spices and pepper

Mouth: Great complexity with a soft texture and beautiful balanced tannins

REVIEWS AND AWARDS

Wine Spectator

94/100

"Dense and backward, but with ample fig, boysenberry and blackberry fruit waiting to emerge fully, this muscular version is loaded with additional tar, pastis and Christmas pudding notes, all while staying deftly balanced and nicely polished, with buried minerality. This really feels like it pulled something special and deep from its terroir."

Wine spectator, 15/11/2010

