



Famille Perrin Selection Parcellaire - Gigondas L'Argnee

100岁的葡萄树栽种在小于1公顷的地方，从这里出产的葡萄酒带着非凡的芬芳

酒款介绍

一小块小于1公顷的样地栽种pre-Phylloxera（大约100岁），此地非常迷你，每年产量仅为1500瓶

地点

在法定产区的最西南面，在历史悠久吉恭达斯村庄的中心地带

风土

多沙质土壤

陈酿

在1年的大桶中陈酿1年，不去梗进行13天浸渍，泵送。

葡萄品种

Grenache, 西拉

侍酒

适合15度，使用大酒杯，搭配小牛肉配鸡油菌或者炖牛肉

品鉴

色泽：深红色

嗅觉：强烈红色水果味，辛香料和胡椒味

味觉：优秀的复杂性，温柔的结构搭配美妙和谐的单宁。

评论与奖项



89-91/100

"Even better is the 2011 Gigondas Vieilles Vignes, which comes from pre-phylloxera vines on the estate they purchased. Notes of blackberry, black currant, crushed rock, acacia flowers and raspberry are all present in this wine, which has terrific concentration, loads of zesty acids and a deep, penetrating mouthfeel."

Robert Parker, Wine Advocate



95/100

"Also brilliant, the 2011 Gigondas L'Argnee Vieilles Vignes (fermented with 50% stems) exhibits fantastic Grenache character with loads of kirsch, cinnamon, cured meats, dusty soil and underbrush all soaring from the glass. Also full-bodied and deeply concentrated, it has fine tannin, bright acidity and a vibrant, energetic texture that keeps you coming back to the glass. Like the Domaine du Clos des Tourelles, it will have upward of 15 years of longevity and is more than a little impressive."

Jeb Dunnuck, Wine Advocate, 01/11/2013

