



FAMILLE PERRIN

Les Crus



Famille Perrin Cotes du Rhone Villages Rouge - 2012

介绍

由佩兰家族生产的这款葡萄酒，运用和博卡斯特古堡一样的栽培技术和酿酒技术。

年份

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February. A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August. The harvesting conditions were ideal. All these conditions make a great vintage.

地点

在罗纳丘的葡萄园中只有20%才有资格称为罗纳丘村庄，这些是其中非常优秀的葡萄园地。

陈酿

葡萄酒的酿造进行于佩兰父子位于Orange地区大裴博城堡的酒厂。收获是去梗的，果实表面先加热至80度再冷却至20度。25%浸渍在大橡木桶内发生，另外75%在混凝土桶中。蛋白澄清后装瓶。

葡萄品种

Grenache, 西拉, 穆尔韦德

侍酒

18度保存

品鉴

酒评：深宝石红色液体荡漾着紫色GUANZE。强烈的酒浸樱桃和甘草香气，酒体饱满，强烈，拥有令人愉悦的新鲜和高雅的单宁。这款平很良好的葡萄酒是一款经典的南罗纳丘葡萄酒，伴随着迷迭香的余味

评论与奖项

Jancis Robinson
JancisRobinson.com

16,5/20

"50% Syrah. Rather lurid crimson with shocking pink rim. Warm, ripe, alluring nose. Zesty palate attack. Quite lifted and racy. Menthol and balsamic notes. Quite dry on the end but the amount of fruit on the mid palate is sufficiently convincing."

JR, Jancis Robinson, 01/10/2013

"Grenache and syrah dominate the blend, but it includes mourvedre, carignan and cinsault to give it an effusive melange of flavors. The Perrin Family makes some of the best Chateauneuf-du-Papes, so it is not surprising their Cotes du Rhone is so dependable."

Capital Gazette, 14/10/2015





88/100

"Bright ruby-red. Raspberry, cherry pit and a hint of licorice on the spice-tinged nose. Warm and fleshy in style, offering smoky red fruit and bitter chocolate flavors that turn sweeter with air. Full-flavored but not at all heavy, delivering supple tannins that build steadily through the finish."

Josh Reynolds, Vinous, 10/06/2016

