



FAMILLE PERRIN

Les Crus



Famille Perrin Vacqueyras Rouge Les Christins - 2023

Cultivated on the robustly clay and stony soils of the Ouveze valley, Grenache, the grape that forms the heart of this wine, develops power and depth. Its characteristic aromas of chocolate, cherry and fig marry perfectly with those of the Syrah.

PRESENTATION

Our Vacqueyras Les Christins is a great example of a Grenache based wine from the Southern Rhône, with remarkable aromatic expression, immense structure, and huge ageing potential.

THE VINTAGE

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devatting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

LOCATION

Situated south of the Dentelles de Montmirail, our tenant farmed 8 hectares of vines at Sarrians are managed by the Beaucastel team. They are old vines of an average of 50 years of age.

TERROIR

Stony terraces of clay, sand and sedimentary safres, with particularly good sunshine exposure.

AGEING

The Grenache and Syrah vines are planted together, which is fairly unusual and quite difficult since the difference in maturities between the two varieties can be some 5 to 10 days. The harvest date is therefore based on the maturity of the Grenache, with the Syrah being harvested very ripe. They are picked by hand and on arrival at the cellar they are sorted, crushed, and vatted. Fermentation is quite long and extraction is obtained by manual cap punching. Vinification is quite classic, with little use of wood. The grapes are all vinified together, which allows for a certain synergy in extractions – the wine develops a good concentration of aromas but without any harshness, with lovely spicy notes from the Syrah. Following malolactic fermentation and blending, the wines are aged in foudres and barrels for one year.

VARIETALS

Grenache, Syrah

SERVING

Serve at 15-16°C.



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.



AGEING POTENTIAL

5 to 10 years

TASTING

Elegant intense ruby ??red color with purple highlights. Expressive and complex, the nose reveals a rich aromatic palette, mixing aromas of morello cherry, spices and liquorice. Complex and opulent, the palate is well balanced by a beautiful freshness and offers a rich texture combined with tasty notes of black fruit, reinforced by soft and silky tannins. An intense and harmonious wine.

FOOD PAIRINGS

Duck breast with figs, osso buco Milanese, Saint Nectaire cheese

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.

