



Famille Perrin Gigondas Rouge L'Argnée - 2021

This wine gets its exceptional aromas from vines spanning less than 1 hectare, with nearly 100 years in age.



THE VINTAGE

2021 is a vintage marked by freshness, which is similar to the vintages we had in the eighties and nineties. It is also what we call a "winegrower vintage", human intervention and the care given to the vines were decisive for the quality of the vintage. Marked by climatic vagaries, with an episode of frost in April and interrupted harvest because of rain, this year has indeed required constant investment from our teams in the vineyard. Their attention and their commitment have borne their fruit: this vintage is very promising with lots of freshness and great balance.

LOCATION

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

TERROIR

Sandy soils.

AGEING

The crop is manually harvested. Upon arrival in the cellars, the grapes are sorted and vatted in 50hl oak barrels. Unlike Syrah, Grenache is destemmed. After maceration, fermentation begins. The extraction and the temperatures are controlled according to daily tastings. We work the wines by punching down or pumping over. After racking, the wines are aged for a year and a half in oak Foudres.

VARIETALS

Grenache, Syrah

SERVING

15°C in big wine glasses.

Match: Veal with Girolles mushrooms, Beef stew.

TASTING

Beautiful intense purple-red colour, vibrant and shiny. This wine opens with a rich and opulent nose with superb notes of black olives and Burlat cherries, delicately combined with notes of rosewood. Elegant, ample and generous, the palate offers a timeless profile with notes of black fruit and pepper and a delicate woodiness which brings roundness. A wine full of elegance and generosity.

