



# FAMILLE PERRIN

## *Les Crus*

### Famille Perrin Gigondas La Gille - 2019

*Produced on sandy soils, which cover a small part of the appellation, Grenache expresses great softness and is very aromatic without being heavy. This wine is full bodied but with finesse at the same time.*



#### PRESENTATION

The vines grow on limestone, calcareous marl and sandy soils, giving the Grenache immense finesse and elegance with unique aromas. Some old plots of Grenache planted on sand have pre-phyloxera vines.

#### THE VINTAGE

The years in 9 regularly mark the memory of winegrowers and this vintage was no exception. After an early bud burst in early April, flowering was gradual and took place in good conditions in all the vineyards. Then a hot summer began in late June, which the vines bravely resisted: they suffered little from water stress, thanks to the chamomile herbal infusions we sprayed on the vegetation to cope with the heat. Finally, the harvest went as usual, without any particular precocity. The wines are promising; a vintage in 9 is born, once again, under a lucky star.

#### LOCATION

Located mid-hill, the Famille Perrin vineyard is amongst the most historical vineyards in Gigondas. It benefits from a flow of cold air which blows through the valley situated to the west of the village.

#### TERROIR

Limestone, calcareous marl, clay and sand. The vines are planted on terraces, facing northwest.

#### AGEING

The grapes are manually harvested. Upon arrival in the cellar, the grapes are sorted, crushed and vatted. The fermentation is quite long and the extraction is done by manual punching down. The maceration stage is long as this allows to soften and refine the tannins. This results in a very delicate wine. After the malolactic fermentation and blending, the wines are aged in oak Foudres and barrels for a year.

#### VARIETALS

Grenache 60%, Syrah 40%

#### SERVING

Serve at 16°C with a veal chop with morels or a crispy lamb breast.

#### TASTING

Beautiful limpid ruby-red colour. The delicate nose of this wine is typical of Gigondas with aromas of pepper, liquorice and violet. On the palate, it offers a silky texture, very soft with delicate tannins and superb notes of small black fruit.



#### Famille Perrin - Les Crus

3333 Route de Jonquières, 84100 Orange  
Tel. 33 (0) 4 90 11 12 00 - [perrin@familleperrin.com](mailto:perrin@familleperrin.com)  
[www.familleperrin.com](http://www.familleperrin.com)



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



## REVIEWS AND AWARDS

**JEB DUNNUCK**

92/100

"Tasted out of bottle, the 2019 Gigondas La Gille has lots of classic Gigondas spice and peppery garrigue notes as well as medium to full body, a round, layered, nicely textured mouthfeel, supple tannins, and a great core of both blackberry and raspberry-like fruits. Drink it over the coming decade."

**Jeb Dunnuck, 03/11/2021**

**Wine Spectator**

92

"Delivers a nicely focused beam of cherry compote and plum puree flavors, with a mix of red tea, mulling spice and singed alder accents chiming in on the finish. Shows a subtle iron twang at the very end, too. Reserved in style. Drink now through 2028."

**James Molesworth, Wine Spectator**

