

FAMILLE PERRIN



L'Oustalet Rouge 2017

PRESENTATION

This wine was named after the restaurant in Gigondas. It's made out of a blend of Grenache and Syrah.

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

LOCATION

As we elaborate our Rhône Valley Crus, some of the wines do not go into the final blend. They will therefore be used in L'Oustalet. They come from all southern Rhône Valley terroirs and each one contributes with its own characteristics to this wine.

AGEING

Hand picked, sorting of the harvest. Vinification in stainless steel during 8 days. Free-run wine is taken off. Pressurization. Blending of the different varieties after malolactic fermentation, ageing in stainless steel tanks. Bottling 6 months after harvest.

VARIETALS

Grenache, Syrah

SERVING

18°C.



Famille Perrin

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

