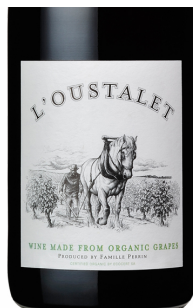


FAMILLE PERRIN



L'Oustalet

PRESENTATION

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

THE VINTAGE

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.

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.

TASTING

Aspect : dark red. Nose : Red ripe fruit. Flavour: like the nose, very fruity.

REVIEWS AND AWARDS

WINEACCESS 87

"Bright violet color. Straightforward blackberry and cherry aromas and flavors show good primary appeal. Silky and on the jammy side, finishing with good punch and no obvious tannins at all. This is extremely easy to drink and would make a killer by-the-glass wine at a French bistro."

Josh Raynolds, International wine cellar

TASTING PANEL 89

"A Rhône blend sans appellation due to the sourcing of the grapes from crus; spicy, earthy nose; smooth texture and bright blackberry and spice with savory earth notes; juicy, surprisingly complex for the price. Syrah, Grenache, Mourvèdre, Merlot."

The Tasting Panel

Famille Perrin

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