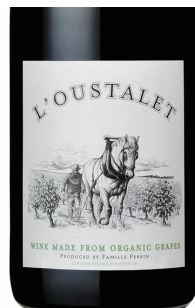


FAMILLE PERRIN



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

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

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

This 2016 presents a beautiful dark red colour. Fresh nose with discreet notes of black fruit (Blackcurrant), light ageing notes and spices. On the palate, this wine shows a beautiful balance, with beautiful silky tannins, and a rich and aromatic finish (blueberries and cherries). This wine must be decanted before serving.



Famille Perrin

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