



# FAMILLE PERRIN

## *Les Crus*



### Famille Perrin Gigondas La Gille - 2018

*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-phylloxera vines.

#### THE VINTAGE

The 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

#### 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, Syrah

#### SERVING

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

#### TASTING

Beautiful deep and bright purple colour. The fruity nose reveals notes of violet and blackcurrants. The Grenache is cultivated on sandy soils here which gives this wine a soft and rich mouth with aromas of liquorice and black fruit supported by soft, elegant tannins. Ageing potential between 4 to 7 years.



#### 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)



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## REVIEWS AND AWARDS

**JEB DUNNUCK**

91-93+/100

"Leading off the Gigondas releases, the 2018 Gigondas La Gille offers a medium to full-bodied, elegant, seamless style that's very much in the style of the vintage. Plenty of spice, flowers, strawberries, and blueberry notes all emerge from this glass and it has light tannins, terrific balance, and beautiful length on the finish."

**Jeb Dunnuck, 16/08/2019**



90-92/100

"The medium to full-bodied 2017 Gigondas La Gille comes across as slightly floral and tea-like on the nose, backed by ripe cherries. It's not as concentrated or structured as some vintages, seemingly more about harmony and drinkability."

**Wine Advocate, 30/08/2019**



92-94/100

"Brilliant magenta. Assertive red/blue fruit, potpourri and succulent herb aromas are sharpened by a spicy suggestion of white pepper. Sappy, subtly sweet and penetrating in the mouth, offering intense raspberry, black cherry and boysenberry flavors that show an intriguingly light touch. Distinctly elegant in style, showing excellent delineation and spice- and floral-driven tenacity on its gently tannic finish."

**Josh Reynolds, Vinous, 20/02/2020**

93

"Deep ruby color, lush texture, juicy, ripe and stylish, pure and dense, generous and rich, fresh, tangy and balanced, long and a classic presentation of Syrah."

**Blue Lifestyle, 22/11/2020**

**Wine Spectator**

93/100

"Bright red currant and Damson fruit gives this a slightly higher-pitched feel, along with racy, savory chalk and red tea accents. Fresh, focused finish. A pure, refined style. Best from 2021 through 2033."

**Wine Spectator, 28/02/2021**

