



FAMILLE PERRIN

Les Crus



Famille Perrin Rasteau - L'Andéol - 2014

Rasteau benefits from the peculiar Southern Rhône climate. For the most part the Grenache is facing south and protected from the mistral, enabling it to mature particularly well. The wine develops aromas of figs, dark chocolate and a texture typical of the appellation.

PRESENTATION

Our Rasteau L'Andéol is a delightful wine that will pair well with traditional hearty cuisine. You can age it for 6-7 years.

THE VINTAGE

The 2014 vintage is surprising for the region. It is characterised by a mild, damp winter, a hot and dry spring and a temperate and humid summer. An unusual year, a winemaker year. Bud break was very early, flowering took place in ideal conditions and fruit set was excellent, especially on Grenache. However, work in the vineyard and rigorous monitoring of the vineyard until harvest were necessary with wet months of July and August, favouring the vegetative growth.

LOCATION

A 2 hectare vineyard that we farm with south facing terraces, protected from the Mistral.

TERROIR

Old terraces of gravel on sand and Pliocene clay.

AGEING

90% in stainless steel, 10% in Foudres. Ageing for 6 months before bottling.

VARIETALS

Grenache, Syrah

SERVING

Serve in big glasses at 18°C.

TASTING

A balanced vintage, the wines are already showing great potential. Complex nose (notes of blackberry and cherry), rich and elegant. The tannic texture is structured giving a nice vintage that will age. The 2014 will be aged in big oak barrels.

REVIEWS AND AWARDS



87/100

"The 2014 Rasteau (100% Grenache) is medium-bodied and lively, with bright acidity giving plenty of cut to its mulberry, blackberry, wet herb and mineral-laced aromas and flavors. Drink this mid-weight, enjoyable effort over the coming 4-5 years. 2015-2022."

Wine Advocate, 01/03/2016

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



"A Côtes-du-Rhône red made by the "Famille Perrin" which shows the qualities one would expect from this illustrious family. Supple and refined but not lacking in depth, with spice notes from start to finish."

Wine Align, 26/05/2017

"A great example of the ripe and powerful fruit of the southern Rhône, yet a wine that remains finessed and elegant. The acidity is there, but surrounding that spine is seductive and fleshy grenache. The Syrah drives the wine and brings some ripe but grippy tannin. The dried herb note adds a Mediterranean postal code.

Residual sugar: 2.3 g/L. Grape varieties: Grenache, Syrah.

Serve at: 16 C. Drink now-2021.

Food pairing idea: barbecued steak with steak spice, lamb chops with mustard and mint."

Bill Zacharkiw, Montreal Gazette, 27/05/2017

