



FAMILLE PERRIN

Les Crus

Famille Perrin Gigondas Rouge La Gille - 2021

Grown on the very sandy soil of sedimentary safres which make up a small part of the appellation, this Grenache shows immense suppleness, aromatic expression and balance. A wine of great distinction and finesse.



PRESENTATION

A wine from terroirs of limestone and chalky marl with a high proportion of safres and sand that give the Grenache unique elegance and aromatic finesse.

THE VINTAGE

2021 is a vintage marked by freshness, which is similar to the vintages we had in the eighties and nineties. It is also what we call a "winegrower vintage", human intervention and the care given to the vines were decisive for the quality of the vintage. Marked by climatic vagaries, with an episode of frost in April and interrupted harvest because of rain, this year has indeed required constant investment from our teams in the vineyard. Their attention and their commitment have borne their fruit: this vintage is very promising with lots of freshness and great balance.

LOCATION

The vineyards of Gigondas are split into two distinct areas: the plain and the Dentelles, with the finest terroir to be found just between the two. It is there, mid slope, that the vines that produce this wine grow, caressed by a current of cool air rising from the valley to the west of the village. It is one of the most historic vineyard areas in Gigondas.

TERROIR

Limestone, chalky marl, clay, and sedimentary sand known as safres. The vines are grown on north-west facing hillsides, and in certain old parcels of Grenache planted in sand there are pre-phylloxera vine-stocks. This magnificent terroir provides the excellent permeability that gives unique finesse and elegance to mature Grenache, as well as superb freshness.

AGEING

After being picked by hand, the grapes are sorted, crushed, and vatted in the cellar. The maceration period is long in order to soften and mellow the tannins. The result is a wine of tremendous delicacy that emphasizes the finesse of the Grenache. It is the key variety of this wine, which is of exceptional elegance, and the decision to assign Syrah to a supporting role, even taking into account colour and structure, was a conscious one. Extraction by manual cap punching. After malolactic fermentation and blending, short vinification with ageing in foudres or conical wooden vats for one year.

VARIETALS

Grenache 60%, Syrah 40%

14,5 % VOL.

Contains sulphites.

SERVING

Serve at 16°C with veal cutlets with morel mushrooms or crispy roast shoulder of lamb.

TASTING

Beautiful deep ruby-red colour. This wine reveals a powerful and complex nose with notes of tobacco, cigars and leather. Perfectly balanced with soft and silky tannins, the palate reveals an aromatic bouquet marked by "garrigue" with aromas of rosemary, undergrowth and spices.



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PTBZIE

REVIEWS AND AWARDS

JAMES SUCKLING.COM

93/100

"A well-crafted Gigondas with wild strawberries, currants, raspberries, herbs and baking spices on the nose. Medium to full body with fine tannins. Harmonious and well-composed with a lively, peppery and developing finish. Drink or hold."

James Suckling, James Suckling, 17/11/2023

