



FAMILLE PERRIN

Les Crus

Famille Perrin Gigondas La Gille - 2022

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

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates 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.



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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.

REVIEWS AND AWARDS

JAMESUCKLING.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

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