



## Famille Perrin Sélections Parcelaires Gigondas - L'Argnée Vieilles Vignes - 2022

This wine gets its exceptional aromas from vines spanning less than 1 hectare, with nearly 100 years in age.



### 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

Located at the South-Western end of the Appellation, at the heart of the historical village of Gigondas.

### TERROIR

Sandy soils.

### AGEING

The crop is manually harvested. Upon arrival in the cellars, the grapes are sorted and vatted in 50hl oak barrels. Unlike Syrah, Grenache is destemmed. After maceration, fermentation begins. The extraction and the temperatures are controlled according to daily tastings. We work the wines by punching down or pumping over. After racking, the wines are aged for a year and a half in oak Foudres.

### VARIETALS

Grenache, Syrah

### SERVING

15°C in big wine glasses.

Match: Veal with Girolles mushrooms, Beef stew.

