



FAMILLE PERRIN

Les Crus



Perrin & fils Vacqueyras

Produced on a very clayey terroir with stones from the Ouvèze river, the Grenache is dominant and develops a fleshy wine. The typical aromas of chocolate, cherry and fig match beautifully with the Syrah (violet, spice, liquorice).

PRESENTATION

Famille Perrin's Vacqueyras is a beautiful example of Grenache based wines from the Southern Rhône Valley. An impressive aromatic expression, structured body and a great ageing potential.

THE VINTAGE

2009 is a great vintage of the Southern Rhône Valley. It's a combination of ripe fruit, a rich and harmonious mouth and a fleshy finale with elegant tannins.

LOCATION

An 8 hectare farmed vineyard run by the Beaucastel team. Located on the Commune of Sarrians, south of the Dentelles de Montmirail. Old vines (average age of 50 years).

TERROIR

Stony terraces on clay and sandy soils

AGEING

Handpicked harvest in 25 kg boxes. Crushing, long fermentation (1 month) in tanks of 50 hectolitres and in Foudres (50%). Blending after malolactic fermentation.

VARIETALS

Grenache, Syrah

SERVING

The ideal match for this wine is a leg of venison with Gentian, sautéed potatoes with onions and garlic.

TASTING

Colour: Nearly black with purple undertones

Nose: Spectacular, very complex, intense and deep with notes of Gentian, liquorice, Cyprus trees and pink pepper

Mouth: Powerful and very structured with dense tannins

REVIEWS AND AWARDS



90-92/100

"Speaking of contrasts, the exuberance of the Grenache grape is well-displayed in the Perrin et Fils 2009 Vacqueyras Cristins. A blend of 80% Grenache and 20% Syrah, it possesses abundant amounts of kirsch liqueur, licorice, lavender, garrigue, pepper and spice as well as full body and excellent richness. This great value should drink nicely for 7-8 years."

Wine Advocate, 01/10/2010

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





17/20

"75% Grenache, 25% Syrah. Intense, rich, sweet dark fruit but with a light spice overlay that reduces the sweetness nicely. Savoury, dark and brooding. Firm but rounded tannins. Lovely sense of expectation. Tension and depth and power but no excess weight. Very good."

Jancis Robinson, 05/10/2010

"I had the previous vintages of this wine and it's truly one of the better QPR wines out there. Especially, if you, like me, appreciate the wines from this region. From the Vacqueyras region (neighbor to CdP) and from the respectful and consistently good producer Perrin & Fils you get a 'baby CdP' (very similar blend) for half the price and with similar quality level. The main difference with the TOUR SaintT Michel CdP is the cellaring potential. This Vacqueyras will be good for 5-10 years, which gives it a better GPCi ! I'd buy 2-6 bottles of this great wine."

Natalie Maclean, 01/03/2012

90/100

"Bright ruby. High-pitched red fruit and floral aromas are complicated by notes of anise, black tea and white pepper. At once ripe and energetic, with very good depth and focus to its sappy black raspberry and licorice flavors. Puts on weight with air and closes on an appealingly sweet note, with very good persistence."

Stephen Tanzer's International Wine Cellar



91/100

"This can be a somewhat edgy wine, but the warmth of 2009 has softened it, imparting a rich, velvety texture and flavors of dried cherries, leather, cinnamon and clove. The long finish features a chocolate note. Drink now-2025"

Wine Enthusiast, 01/10/2013

92/100

"Beautifully complex and nuanced, the 2009 Vacqueyras Les Christins, a blend of 80% Grenache and 20% Syrah that's aged half in tank and half in foudre, boasts up-front, perfumed aromas of lavender, violets, smoked black raspberries, cracked black pepper, and Provencal herbs on the nose. Medium to full-bodied and perfectly balanced on the palate, with a seamless, energetic texture, integrated acidity, and a steely, structured spice, this classic Vacqueyras is approachable now, yet will be even better in 2-3 years, and have upwards of a decade or more longevity"

Jeb Dunnuck, The Rhône Report

