

FAMILLE PERRIN Les Crus



VINSOBRES



Famille Perrin Vinsobres "Les Cornuds" 2017

We really like the terroir of Vinsobres, a beautiful village located 40 kilometres north of Châteauneuf du Pape at an altitude of 300 metres, primarily on terraces. Vinsbores is particularly suitable for Syrah, giving it that great finesse we tend to loose further south.

PRESENTATION

We really like the terroir of Vinsobres, a beautiful village located near Vaison la Romaine; The vineyard is at an altitude of 300m and is situated for the most part on terraces. Vinsobres is particularly suitable for Syrah because it preserves the finesse which is often lost in more southern climates. It develops notes of violet, smoked meat and blackberries. Grenache is also suited to this terroir, full bodied and not heavy, with notes of black chocolate, cherry and typical Garrigue aromas.

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

LOCATION

The most northern vineyard of the southern Rhône. The Perrin family owns around 60 hectares in one single plot in Vinsobres. The average altitude is 300 metres on hills and terraces.

TERROIR

Stony and sandy marl on the slopes, stony quaternary alluviums on the terraces.

AGEING

The crop is manually harvested. Upon arrival in the cellar, each grape variety is sorted, destemmed and vatted separately. The Syrah is vinified in large oak Foudres and the Grenache in stainless steel tanks. The extraction is done by punching down and the frequency is determined by tasting. Blending takes place after malolactic fermentation.

VARIETALS Grenache, Syrah

SERVING

It is not necessary to decant this wine. Serve at 18°C

TASTING

A great vintage for Vinsobres in 2017. Great elegance, it reveals all the richness of its soil, marked by beautiful Syrah on limestone. Well balanced and complex in the mouth, it offers a nice acidity, freshness and a hint of bitterness reminiscent of limestone.



WJCLJE

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REVIEWS AND AWARDS

JEB DUNNUCK 92-94/100

"Based on 50% Syrah and 50% Grenache, the 2017 Vinsobres Les Cornuds sports a deep ruby color as well as a gorgeous nose of cassis, blackberries, ground pepper and violets. The Syrah is dominating at the moment, and it hits the palate with beautiful purity of fruit, ripe tannin, and a great finish. It's one seriously good barrel sample."

Jeb Dunnuck, 00/08/2018



90-92/100

""The 2017 Vinsobres les Cornuds is a 50-50 blend of Grenache and Syrah, grown in one of the northern and higher appellations of the Southern Rhône. This medium to full-bodied wine combines the positive attributes of its varietal components, offering cherry and blueberry fruit, ample concentration, supple tannins and a finish that boasts hints of violets and dried spices. 2018-2023."" Wine Advocate, 31/10/2018

4+/5

"The 2017 Vinsobres is extremely good: a medium rich wine that is full bodied, lightly tannic, and youthful. It has cherry, red currant, strawberry, rose petal, pepper, and black tea aromas/flavors, good balance, and a long, mildly tannic finish. Syrah, Grenache. Aged 12 months in stainless steel and oak casks."" **Restaurant Wine, 02/02/2020**

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