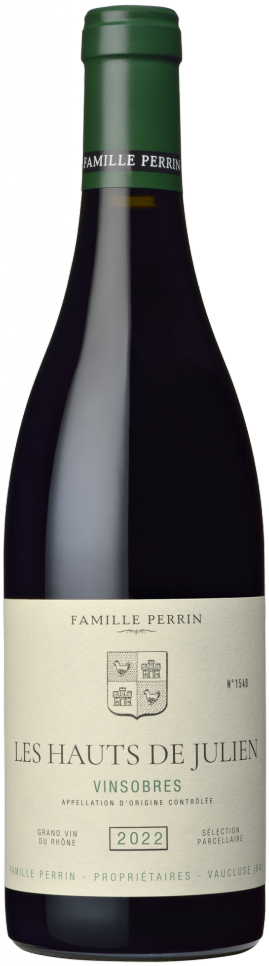

Famille Perrin Vinsobres Rouge Les Hauts de Julien - 2022

Another of the vast Vinsobres repertoire, this wine comes from a plot with 90 year old vines co-planted with Grenache and Syrah.

PRESENTATION
Vinsobres is one of the most beautiful Crus in the Southern Rhône.

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 vineyard is located 40 km north of Châteauneuf-du-Pape at an altitude of 300m benefiting from a cool climate, perfect for Syrah. Les Hauts de Julien is made with grapes from an old plot of vines (around 90 years old) co-planted in Syrah and Grenache.

TERROIR
Quaternary alluvial stones on terraces.

AGEING
The crop is harvested manually. Upon arrival in the cellars, the grapes are sorted, destemmed and vatted in oak casks. After maceration, fermentation starts and extraction is done by punching down and pumping over. Before the end of the alcoholic fermentation, the juices are drained into French oak barrels where they finish fermenting and remain to age for a year and a half.

VARIETALS
Grenache, Syrah

SERVING
17°C.

FAMILLE PERRIN
Famille Perrin
Château de Beaucastel, Chemin de Beaucastel, 84350 Courthezon
Tel. +33 (0) 4 90 70 41 00 - contact@familleperrin.com
familleperrin.com

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TASTING

Elegant deep ruby-red colour, with subtle purple reflections. Particularly rich, complex and intense, the nose opens with superb aromas of undergrowth, followed by deep notes of very ripe black fruit, punctuated by very subtle toasted and vanilla notes, which suggest the careful aging in oak barrels. Dense, concentrated and remarkably powerful, the palate is fleshy with an elegant tannic texture and a magnificent palette of very refined aromas harmoniously blending bitter chocolate, black cherries and candied prunes. A rich, powerful, concentrated and well-balanced wine with great aging potential.

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