







Famille Perrin Vacqueyras Les Christins - 2018

Produced on a very clayey terroir with stones from the Ouvèze river, the Grenache is dominant and develops a fleshy wine. It's 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, with an impressive aromatic expression, structured body and great ageing potential.

THE VINTAGE

The 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

LOCATION

The vineyard is located south of the Dentelles de Montmirail.

TERROIR

Stony terraces on clay and sandy soils.

AGEING

The grapes are manually harvested. Upon arrival in the cellar, the grapes are sorted, crushed and vatted. The fermentation is quite long and the extraction is done by manual punching down. After the malolactic fermentation and blending, the wines are aged in oak Foudres and barrels for a year.

VARIETALS

Grenache 75%, Syrah 25%

SERVING

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

TASTING

Superb deep-purple colour. The powerful and complex nose develops notes of "Garrigue", cocoa and black fruit. Its rich and smooth mouth offers aromas of blackberry and violet with a slightly minty finish and great length.

REVIEWS AND AWARDS

Wine Spectator

90/100

"A fresh and unadorned style, with damson plum and cherry notes laced with subtle sanguine and mineral threads. The finish is restrained but sneaky long."

Wine Spectator, 30/09/2021

