



FAMILLE PERRIN

Les Crus

Famille Perrin Vacqueyras Les Christins - 2020

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).



THE STORY

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 2020 vintage in Southern Rhône was favoured by very good weather conditions, it is a generous vintage, both in terms of quality and quantity. Not as hot as in 2019, this year was very windy, throughout the growing cycle, with light rainfalls. After a fairly mild winter (one single episode of frost was noted during the night of March 24, but only the early ripening plots were very slightly affected). The spring was radiant, quite warm and very windy, which allowed the soils to preserve their freshness. Flowering began on May 18, under very healthy conditions. The good weather continued in June, July and August, with plenty heat but lower temperatures than in 2019, cool and humid nights and wind which continued to blow, preserving the freshness of the vines and maintaining perfect sanitary conditions for the grapes. The harvest, which was fairly early, therefore began under these very good conditions on August 26 with the white Côtes-du-Rhône and continued until the end of September with the Mourvèdre. September was warm at the beginning of the month and then more temperate, offering idyllic harvest conditions and allowed each plot to be harvested at perfect maturity. The harvest was very healthy with beautiful juicy and very ripe grapes, reasonable alcohol levels, good acidity and already a great balance. Yields are slightly higher than 2019 and the first tastings predict a very nice vintage.

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.





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TASTING NOTES

Seductive deep ruby-red colour. On the nose, this wine offers beautiful complexity with aromas of “garrigue” and red fruit. The palate is complex and opulent but well balanced with silky tannins and hints of black fruit like blackberry and liquorice. A straight and harmonious wine.

