



# FAMILLE PERRIN

## *Les Crus*

### Famille Perrin Vinsobres "Les Cornuds" 2020

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. Vinsobres is particularly suitable for Syrah, giving it that great finesse we tend to lose further south.



#### THE STORY

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

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 of 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 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.





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### VARIETALS

Grenache 50%, Syrah 50%

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### SERVING

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

### TASTING NOTES

Beautiful deep dark-red colour with purple reflections. This wine opens with a rich and complex nose with notes of brandy cherries, blackberries, black fruit jam and chocolate. Full and powerful on the palate, it reveals gourmet aromas and rounded tannins, perfectly balanced by a beautiful acidity and the freshness of the chalk and limestone soils. It ends with great length with a beautiful aromatic persistence. A wine that highlights the nobleness of its terroir, marked by a Syrah on limestone.

