

Famille Perrin 'Les Sélections Parcelles',  
**Vinsobres 'Les Hauts de Julien' 2012**  
 Southern Rhône, France



**PRODUCER**

Famille Perrin is one of the most recognisable names in the Southern Rhône. The fifth and sixth generations of the family now manage the extensive vineyard holdings and grower partnerships which stretch across the region, from Vinsobres to the Ventoux. The Famille Perrin 'Selections Parcelles' is a result of the Perrin family's commitment to shining a light on the complexities of the best sites in the Southern Rhône Valley.

**VINEYARDS**

Unusually, this single vineyard is co-planted with 90-year-old Grenache and Syrah vines which generally ripen together, permitting a single harvest. Organically farmed, the vineyard is positioned on hillside terraces made up of limestone rock, stony soils and varying amounts of clay, which lends the wine both concentration and a stunning purity of fruit. The location of Vinsobres, at the northernmost limit of the Southern Rhône, combined with an altitude of 300 metres, provides a cooler climate for Syrah.

**VINTAGE**

Apart from freezing temperatures in February, the vintage began with mild weather. Spring was cool yet humid followed by a hot and dry Summer, allowing the grapes to reach maturity in excellent conditions.

**VINIFICATION**

The Grenache and Syrah were co-fermented in temperature controlled, stainless steel tanks. The wine was transferred to French oak barrels just before the end of fermentation, following which the wine was aged for 18 months before bottling.

**TASTING NOTES**

An intense red colour, this wine opens with notes of red fruit and blackcurrant. On the palate, this wine is textured with excellent purity of fruit.

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| Grape Varieties | <b>70% Grenache</b><br><b>30% Syrah</b> |
| Winemaker       | <b>Pierre Perrin</b>                    |
| Closure         | <b>Natural Cork</b>                     |
| ABV             | <b>14.5%</b>                            |
| Residual Sugar  | <b>0.8g/L</b>                           |
| Acidity         | <b>5.4g/L</b>                           |
| Wine pH         | <b>3.52</b>                             |