

Famille Perrin 'Les Sélections Parcellaires',

Gigondas `L'Argnée` Vieilles Vignes 2019

Gigondas, Southern Rhône, France



Grape Varieties	100% Grenache
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.3g/L
Acidity	4.73g/L
Wine pH	3.59
Bottle Sizes	75cl

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 Parcellaires' 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

Fruit for the L'Argnée Vieilles Vignes is sourced from a unique 1 ha parcel located in the heart of the village of Gigondas. The prephylloxera Grenache vines were planted in the 19th century on sandy soils, resulting in low yields of intensely concentrated fruit with remarkable finesse. The site is farmed biodynamically and produces fewer than 1500 bottles a year.

VINTAGE

After an early bud burst in April, flowering was gradual with good conditions across all vineyards. Summer was hot, with high temperatures from late June. Ample water reserves, coupled with the spraying of a chamomile herb infusion on the vines, meant that thankfully the vines did not suffer from hydric stress. A routine harvest took place in September with the grapes displaying ripe fruit flavours and a beautiful complexity.

VINIFICATION

The grapes were harvested by hand. Upon arrival in the cellars, they were sorted and destemmed into 50hl oak barrels for fermentation. The temperature was controlled according to daily tastings to achieve optimal balance. Punching down was carried out for the extraction of ripe, yet structured tannins. After racking the wines was aged for a year and a half in oak foudres prior to bottling.

TASTING NOTES

The nose offers a superb aromatic expression combining notes of fresh blackberry and black truffle. The palate is complex, smooth and round, with particularly silky tannins and powerful aromas of cocoa and ripe black fruit, typical of Gigondas.