

Famille Perrin 'Les Crus',
Gigondas 'La Gille' 2022
 Gigondas, Southern Rhône, France



Grape Varieties **60% Grenache**
40% Syrah

Winemaker **Pierre Perrin**

Closure **Natural Cork**

ABV **14%**

Residual Sugar **0.6g/L**

Acidity **4.52g/L**

Wine pH **3.66**

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 'Les Crus' range highlights the diversity of certain Southern Rhône Crus, chosen for their distinctive soils and characters.

VINEYARDS

One of the most historical vineyards in the appellation, the vines for the Gigondas 'La Gille' are planted on limestone, calcareous marl and sandy soils, which each impart a unique aromatic character and finesse in the wines. The vines face northwest, on terraces that benefit from a flow of cold air that blows through the valley to the west of the village. This results in the wine's remarkable freshness. Some of the older plots are over 100 years old and are planted with pre-phylloxera vines, resulting in lower yields of intensely concentrated berries.

VINTAGE

In general, the 2022 vintage was an extremely promising year for Southern Rhône. The vines matured early, by around twenty days compared to the 2021 vintage. Winter and spring were fairly mild and very dry. The abundant sunshine and elevated temperatures over summer sparked worries about potential increase in alcohol levels, but mid-August and September rains, despite their variable intensity, had a beneficial effect, allowing the vineyard to recover and the grapes to continue their very encouraging curve of maturity.

VINIFICATION

Once at the winery, the hand-harvested grapes were sorted, crushed and transferred to oak vats. A long, slow fermentation took place with regular punch downs, to maximise the extraction of the aromas and flavours of each variety. The wine then underwent an extended period of maceration on the skins to soften and refine the tannins before being blended and racked to oak foudres and barrels, where it was aged for a year prior to bottling and release.

TASTING NOTES

A beautifully vivid ruby colour. The delicate nose of this wine is typical of Gigondas with aromas of pepper, liquorice and violet. On the palate, it offers a silky texture, soft and delicate tannins and intense notes of raspberry and blackberry.