Histoire
1687, Louis XIV names Monsieur de Beaucastel “Captain of the village of Courthézon”.
1909, The Perrin family acquires the estate.
1936, Châteauneuf du Pape, the first French AOC.
1950, Jacques Perrin turns to organic farming.
1974, First trials of biodynamic culture.
1989, First vintage of Hommage à Jacques Perrin.

Le vignoble
• 100 hectares (240 acres), in one single plot at the northern limit of the Appellation of Châteauneuf du Pape.
• A unique terroir with rolled pebbles, clay and sand on limestone.
• Cool Microclimate due to the Mistral wind.
• All 13 varieties are grown at Beaucastel.

Hommage à Jacques Perrin
• First vintage in 1989.
• Majority of Mourvèdre. Great ageing potential.
• Only produced in vintages that are great for late ripening varieties (Indian summer vintages).
• Very limited production.
• Varieties are vinified separately and blended after malolactic fermentation.

2015 was an exceptional vintage with near-perfect climate conditions, which indicates a historical vintage. After a hot and rather humid winter, the vines are in perfect condition by the time spring arrives. The spring is idyllic with sunny, hot and dry weather punctuated by beneficial rain. Flowering takes place in perfect conditions on perfectly healthy vines. These exceptional climatic conditions continue into the summer with the hottest July in 50 years and a beautiful month of August offering particularly favourable thermal amplitudes. These unbelievable conditions continue until harvest that took place in ideal conditions with sunny days, cool nights and an episode of strong mistral to maintain healthy, beautiful and fully matured grapes. After this magical year, the wines predict to be grandiose and will mark the history of the Perrin Family.