



# FAMILLE PERRIN

## RASTEAU L'ANDÉOL 2020

Rasteau benefits from the peculiar Southern Rhône climate. For the most part the Grenache is facing south and protected from the mistral, enabling it to mature particularly well. The wine develops aromas of figs, dark chocolate and a texture typical of the appellation.



### THE WINE

Our Rasteau L'Andéol is a delightful wine that will pair well with traditional hearty cuisine. You can age it for 6-7 years.

### THE 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 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 Mourvedre. 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

A 2 hectare vineyard that we farm with south facing terraces, protected from the Mistral.

### TERRIOR

Old terraces of gravel on sand and Pliocene clay.

### AGING

Part of the grapes are vinified in whole bunches, the other part is destemmed. The temperatures are controlled throughout the vinification and the extraction is done by punching down or pumping over. After malolactic fermentation, 90% of the ageing takes place in stainless steel tanks, 10% in oak Foudres. Ageing for a year before bottling.

### VARIETALS

Grenache, Syrah

### SERVING

Serve in big glasses at 18°C (64°F)

### TASTING NOTES

Elegant velvety garnet-red colour. The nose offers a seductive aromatic complexity with aromas of slightly candied red and black fruit, with freshness and notes of spices and thyme and rosemary reminiscent of the garrigue. The mouth is ample and greedy, powerful and well-balanced with superb notes of black fruit, cherries and wild berries with notes of noble wood accompanied by tannins with a delicate and silky texture. The finish is all in length, prolonging the power of the aromas.

### GREEN PRACTICES

Organic Practicing