



# FAMILLE PERRIN

## LES HAUTS DE JULIEN 2018

Another of the vast Vinsobres repertoire, this wine comes from a plot with 90 year old vines co-planted with Grenache and Syrah.



### THE VINTAGE

Exceptional weather conditions characterize the 2018 vintage. Flowering took place in the best possible conditions, with a historically productive grape output. At the end of the spring, a few rainy episodes complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful. Vinsobres is one of the most beautiful Crus in the Southern Rhône.

### DESCRIPTION

The vineyard is located 40 km (25 miles) north of Châteauneuf-du-Pape at an altitude of 300m benefiting from a cool climate, perfect for Syrah. Les Hauts de Julien is made with grapes from an old plot of vines (around 90 years old) co-planted in Syrah and Grenache.

### TERROIR

Quaternary alluvial stones on terraces.

### AGING

The crop is harvested manually. Upon arrival in the cellars, the grapes are sorted, destemmed, and vatted in oak casks. After maceration, fermentation starts, and extraction is done by punching down and pumping over. Before the end of the alcoholic fermentation, the juices are drained into French oak barrels, where they finish fermenting and remain to age for a year and a half.

### VARIETALS

Grenache, Syrah

### SERVING

17°C (63°F).

### TASTING NOTES

Intense red color with ruby undertones. The nose reveals sweet spice such as licorice combined with a bit of oak. The powerful and very structured palate offers an aroma of black fruit, blackcurrants, and blackberries with wellintegrated oak that perfectly fits the wine's structure. The finish is spicy with a perfect length.

### GREEN PRACTICES

Organic Practicing