



FAMILLE PERRIN

VINSOBRES LES CORNUDS 2022

Originating from different terroirs in Côtes du Rhône Villages, this wine is one of the most faithful illustrations of the Southern Rhône Valley.

THE WINE

Vinsobres is a magnificent village close to Vaison-la-Romaine at an average altitude of 300 meters. Its terroir of terraces is particularly well suited to Syrah and Grenache, which thrive and give of their best here. The name of this wine, Les Cornuds, alludes to the hamlet around which our vines grow, and which is also the name for a grape picker's carrying hod. This is a wine that is characterized by its immense freshness, thanks to the altitude of the vineyard, and the perfect balance between the Syrah and the Grenache.

THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century,

with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began

on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low alcohol wines. The reds were gently vinified with delicate

extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

LOCATION

Vinsobres is the northernmost winegrowing area of the Southern Rhône. Our vines span around 60 uninterrupted hectares of terraces and slopes to the north of the appellation, at an average altitude of 300 metres. This sublime landscape is dedicated to polyculture and fields of vines, olives trees and apricots trees are cultivated side by side, in total harmony. A unique place whose altitude and geographical situation create exceptional freshness in the grapes, and indeed, when he first tasted this terroir with his father at La Bicarelle, Jean-Pierre Perrin remembers having been surprised by the freshness of the Syrahs.

TERRIOR

Limestone clay with stony, sandy marl on the slopes and stony, Quaternary alluviums on the terraces. It is a terroir that is particularly well adapted to Syrah, which possesses a finesse here that is not to be found in the more southerly parcels, developing aromas of violet, smoked meat, pencil lead and blackberry. The Grenache is also very much at ease here, with a fullness of expression that is devoid of any heaviness, in nuances of dark chocolate, cherry, and its characteristic notes of garrigue.

AGING

On this terroir of half Syrah and half Grenache, each variety is hand-picked at perfect maturity, with the Grenache ripening later. On arrival at the cellar, they are sorted, destemmed and vatted separately. The Syrah is partially vinified in concrete vats and partially in barrel. The Grenache is vinified uniquely in concrete vats. The choice of extraction by cap punching or pumping over is decided by daily tastings. We made the somewhat unusual decision to blend after malolactic fermentation as our objective is, above all, to highlight the freshness and the finesse that are the identity of this terroir.

TASTING

Superb deep ruby-red colour. Powerful and complex, the nose shows notes of spices, black fruit, liquorice and a hint of fennel. Elegant and perfectly balanced by a beautiful freshness, the mouth offers a full and silky texture with aromas of spices, pepper and cloves.

GREEN PRACTICES

Organic Practicing

