



FAMILLE PERRIN

LES CHRISTINS VACQUEYRAS 2022



THE WINE

The fresh harvest enters the cellar and goes through a cold skin maceration 50°F, allowing to extract the fruitiness and fatness. A blend of Grenache Blanc, Clairette and Bourboulenc. Fermentation in thermo-regulated tanks, aging for 8 months on lees, 60% in stainless steel tanks and 40% in half-muids barrels. This year, we paid special attention during the aging on the lees.

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

An 8 hectare leased vineyard, managed by the Château de Beaucastel team. Located in the township of Sarrrians, south of the Dentelles de Montmirail.

TERRIOR

Ancient alluvial Mindel (Garrigues) soils, remaining on Helvetian sand and yellow sandstone.

WINE MAKING

The grapes are harvested early in the morning to preserve their freshness. After pressing, the juices are cold settled in order to remove suspended particles. The alcoholic fermentation takes place in stainless steel tanks with controlled temperatures of 16°C (61°F). The wines are then racked and aged in stainless steel tanks until bottling.

SERVING

50°F in tasting glasses.

TASTING

Elegant gold-yellow color with silver undertones. A fine and delicate nose with aromas of juicy fruit and white flowers highlighted by subtle notes of fresh almonds. A balanced and round palate, with tasty notes of pears and white peaches. This wine, with good length, offers a delicious finish with toasted notes and will go very well with a grilled sea bass or seafood.

FOOD PAIRINGS

Crab & Mayonnaise, Ardèche trout ceviche and crunchy hazelnuts; “ash log” of Touraine

GREEN PRACTICES

Organic Practiing