



FAMILLE PERRIN

DOMAINE DU CLOS DES TOURELLES 2020

Domaine du Clos des Tourelles, a place out of time, surrounded by his “Clos” of old Grenache.



THE WINE

Vines and old vines from this vineyard, whether from the mid-slopes or from the heart of the “Clos”, provide the wine with elegance and a unique aromatic finesse.

THE VINTAGE

The 2020 vintage in Southern Rhône was favoured by very good weather conditions, it is an optimal vintage, in terms of quality. 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 Mourvèdre. 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.

LOCATION

The “Domaine des Tourelles” is located at the foot of the village of Gigondas. The vineyard, which includes a “Clos” directly next to the Property and the village, is orientated north west and enjoys a cool microclimate which allows late harvests.

TERRIOR

The vineyard’s soils are calcareous, with a very specific sandy matrix, which can be felt more specifically within the “clos”.

AGING

The harvest date is defined by regular checks on the ripeness and berry tastings. The harvest is manually picked and the greatest care is taken with the bunches that are used whole in vats. After a few days of maceration, the fermentation starts spontaneously with the indigenous yeasts. The extraction is mainly done by light punch downs. After pressing in a vertical press, the wines are aged in oak Foudres for a year and a half.

VARIETALS

Grenache, Syrah

SERVING

Serve at 16°C (61°F).

TASTING NOTES

Superb deep and dense ruby-red colour. The nose offers an elegant aromatic bouquet with notes of very ripe black fruit. On the palate, the refinement continues with a beautiful structure, richness, and tasty aromas of blueberries and blackberries. A model of elegance with great aging potential.