



FAMILLE PERRIN

CHÂTEAUNEUF-DU-PAPE - LES SINARDS 2022

The other Châteauneuf from Famille Perrin! Les Sinards is made from young vines (under 20 years old) at Beaucastel and two neighboring vineyards. Mainly Grenache, it is a very elegant wine that can be enjoyed immediately.



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.

AGING

The grapes are harvested early in the morning to benefit from the freshness of the night. The proximity of the vines to the Grand Prébois cellars allows the grapes to be pressed straight after picking. After pressing, the juices are cold settled in order to remove suspended particles. The alcoholic fermentation takes place in stainless steel tanks and lasts about 15 days, the temperatures are regulated between 14-16 °C (57°-61°F). The wines are then racked and aged in stainless steel tanks until bottling.

TASTING NOTES

Beautiful deep and intense garnet red colour with shiny undertones. The nose reveals a complex and generous aromatic bouquet with notes of cherries and plums highlighted by spicy notes typical of the appellation such as black pepper, liquorice, and a hint of dark chocolate. Full bodied and silky, the palate is elegant with perfectly integrated powerful tannins and delicious aromas of dried and candied fruit followed by a long finish enhanced with a slight minerality which brings freshness.

SERVING

Serve chilled with light foods, Mediterranean dishes or as an aperitif.

LOCATION

A wine created from the union of three vineyards: young vines at Beaucastel (under 20 years old), south-west facing Syrah from the Clos de Châteauneuf-du-Pape, and from Le Grès, 4km from Beaucastel.

TERROIR

Miocene marine deposits covered with alpine diluvium (rounded pebbles). One parcel on Urgonian limestone. The young Beaucastel vines produce more abundant and slightly less concentrated grapes, enabling us to make a wine that is immediately accessible. The grapes from Clos de Châteauneuf-du-Pape offer spicy, complex, dense notes, whilst Le Grès is planted with Grenache on round pebbles that absorb the heat of the day and release it during the night, giving warmth and finesse to the wine. Les Sinard is composed mainly of Grenache, unlike Beaucastel.

AGING

From the month of August onwards we carry out maturity checks and taste the berries regularly to determine the optimum harvest date. Each grape variety is harvested separately. On arrival at the cellar the berries are sorted. Part of the Syrah is vinified in whole clusters and the remainder, plus the Grenache, is destemmed. Vinification is in wooden and stainless-steel vats using the same methods as for the Château de Beaucastel wines. The wines are then tasted to determine the blend, and finally aged in foudres for 2 years.

VARIETALS

Grenache, Mourvèdre, Syrah

SERVING

Serve at 15°C (59°F).