



HOUSE OF TOWNEND

Chateauneuf-du-pape les Sinards 2022, Domaine Famille Perrin

Price	£37.99
Code	NEUF130

Les Sinards is made principally from young Beaucastel vines and two neighbouring vineyards. Made from a majority of Grenache, it offers all the elegance of Châteauneuf-du-Pape.

Tasting Notes:

Beautiful garnet-red colour with shiny reflections. The nose reveals a complex and warm aromatics with notes of leather. The palate is elegant with delicious aromas of dried fruit, dates, dried figs and candied grapes with a long finish.





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Specification

Vinification

Les Sinards is made from young vines (under 20 years old) at Beaucastel and two neighbouring vineyards. South-west facing Syrah from the Clos de Châteauneuf-du-Pape, and from Le Grès, 4km from Beaucastel. 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. 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.

ABV

14.5%

Size

75cl

Drinking Window

Drink now through to 2027

Country

France

Region

Rhône Valley

Type

Red Wine

Grape Mix

Grenache, Mourvèdre, Syrah

Genres

Biodynamic, Fine Wine, Organic

Vintage

2022

Body

Elegant, refined and supple

Producer

Domaine Famille Perrin

Producer Overview

The Perrin family have operated over several generations, starting in the twentieth century with the Château de Beaucastel, jewel of Chateauneuf Pape - it was in 1909 that Pierre Tramier acquired the estate. Thereafter, his son in law, Pierre Perrin, followed by his son Jacques Perrin, developed Beaucastel and its vineyards. Today the 5th generation continues the family tradition, their principles include: absolute respect for the terroir and the soils, biodynamics as a philosophy of life, pursuit for precision, balance and elegance. "Terroir" is not an empty word for the Perrin Family, it's a philosophy. Respecting the terroir means both treasuring the soil, the environment, but also the history of the place. **Read more online**

Closure Type

Cork

Food Matches

Drink with game and truffle or mushroom based dishes.