

FAMILY WINE MERCHANTS SINCE 1906

Hommage à Jacques Perrin 2001, Château de Beaucastel

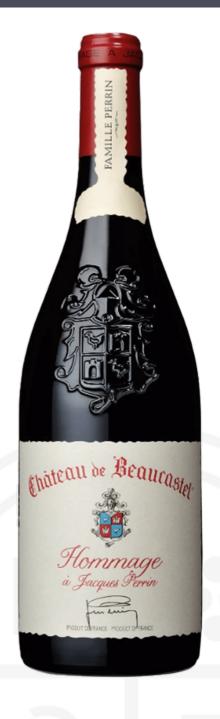
 Price
 £425.00

 Code
 BEAU070

Hommage a Jacques Perrin is a different wine than the Beaucastel Chateauneuf du Pape. It is only produced in the best vintages, the debut vintage being 1989. It is produced using a much larger percentage of old vine Mourvedre, which can be up to 60% of the blend, depending on the vintage. Whilst the blend varies from year to year the rule of thumb is 60% Mourvedre, 20% old vine Grenache, 10% Counoise and 10% Syrah. The grapes are destemmed and the wine is aged in an average of 12 to 18 months in used, French oak barrels. The grapes are vinified separately as is the press wine.

Tasting Notes:

Wow! This is an astonishing wine. There are so many flavours, carefully integrated into a greater whole. Very noble and rustic, rich in berry and tapenade, hints of raspberry and blackcurrant and some garrigue. The tannins are very soft but the overall feel of the wine is massive.





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Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2030
Country	France
Region	Rhône Valley
Area	Châteauneuf-du-Pape
Туре	Red Wine
Grape Mix	Mourvèdre, Old Vine Grenache, Counoise, Syrah
Genres	Fine Wine
Vintage	2001
Body	Hearty, rustic and full flavoured
Producer	Château de Beaucastel
Producer Overview	Beaucastel is situated on the east side of Châteauneuf near Courthézon.
Closure Type	Cork
Food Matches	Try with assoulet of white beans with braised pork, sausage and duck confit.