



HOUSE OF TOWNEND

Hommage à Jacques Perrin 2007, Château de Beaucastel, Magnum

Price	£995.00
Code	BEAU280

According to Robert Parker this wine is utterly perfect! Receiving a full 100 points. Hommage à Jacques Perrin is a different wine than the Beaucastel Chateaneuf 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:

"The 2007 Chateaneuf du Pape Hommage à Jacques Perrin is an utterly perfect wine. ... this prodigious effort boasts an inky/blue/purple color to the rim in addition to an exceptional bouquet of camphor, roasted meats, blueberries, black cherries, black currants, truffles, beef blood, pepper, and incense. The sumptuous aromatics are followed by a wine of compelling intensity, full-bodied power, perfect balance, laser-like focus, and a finish that lasts more than a minute. The 2007's texture reminds me of the 1998 Jacques Perrin, and the freshness of the fruit and explosive aromatics are to die for. There are only 500 cases of this legend in the making, but for those lucky enough to find any, it will last for 40-60 years. Drink: 2009-2069" 100 points – Robert Parker (Wine Advocate #185, Oct 2009)





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Specification	
ABV	14.5%
Size	1.5Ltr
Drinking Window	Drink now through to 2037
Country	France
Region	Rhône Valley
Area	Châteauneuf-du-Pape
Type	Red Wine
Grape Mix	60% Mourvedre, 20% Grenache, 10% Counoise, 10% Syrah
Genres	Biodynamic, Fine Wine, Organic
Vintage	2007
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 cassoulet of white beans with braised pork, sausage and duck confit.
Press Comments	"The star of the show was the 2007 Châteauneuf du Pape Hommage À Jacques Perrin, which in this vintage is a classic blend of 60% Mourvedre, 20% Syrah, and the rest Counoise and Grenache. Inky colored and insanely perfumed, with to-die-for notes of lavender, Provencal herbs, roasted meats, black cherries, truffle, crème de cassis and licorice, it flows onto the palate with massive concentration, a stunning mid-palate and a thick, rich texture that never gets heavy or cumbersome. This is blockbuster stuff that just could not get any better. Drink it anytime over the coming 3-4 decades. Drink: 2015-2055" 100 points – Jeb Dunnuck (eRobertParker.com, Feb 2015)