Hommage à Jacques Perrin 2009, Château de Beaucastel



Price	£450.00
Code	BEAU380

PARKER 99/100 - "Potentially the wine of the vintage, the 2009 Beaucastel Chateauneuf du Pape Hommage a Jacques Perrin had just been bottled two weeks before my visit. A wine of extraordinary density, richness, precision and unreal flavour intensity, it reveals abundant gamey, meaty notes intermixed with smoked duck, Provencal herbs, blueberries, blackberries, kirsch and licorice. This loaded, multidimensional, massively concentrated 2009 is much softer than most Hommages. It should be drinkable in 3-4 years and keep for 30-40 years thereafter. Kudos to one of the world's great winemaking families!"

Tasting Notes:

"bouquet of Provençal herbs, truffle and wet-dog-like qualities intermixed with classic blueberry, blackberry and cassis fruit. Massive and full-bodied on the palate, with a sheer density and decadence that's hard to believe, this is a pedal-to-the-metal effort that has the fruit to drink beautifully today, yet the concentration, mid-palate, tannin and balance to age for 3-4 decades." 99 points – Jeb Dunnuck (eRobertParker.com, Feb 2015)

HOUSE OF TOWNEND

Specification	
ABV	15%
Size	75cl
Drinking Window	Drink now through to 2039
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	2009
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.