



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Vacqueyras Les Christins 2022, Domaine Famille Perrin

<b>Price</b>	£19.99
<b>Code</b>	VACQ040

Cultivated on the robustly clay and stony soils of the Ouvèze valley. A great example of a Grenache based wine from the Southern Rhône, with remarkable aromatic expression, immense structure, and huge ageing potential.

### Tasting Notes:

Deep garnet-red colour. on the nose there is a complex aromatic black fruit bouquet as well as spices and truffles. Complex and rich, the palate is well balanced by a welcomed freshness along with Morello cherries and blackcurrants. All these flavours are reinforced by silky tannins. Its characteristic aromas of chocolate, cherry and fig marry perfectly with those of the Syrah. A fresh and harmonious wine.





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Specification

### Vinification

The Vineyard is comprised of Stony terraces of clay, sand and sedimentary safres, with particularly good sun exposure. Situated south of the Dentelles de Montmirail, the 8 hectares of vines average 50 years old. The Grenache and Syrah vines are planted together, which is relatively unusual as of their different ripening times of between 5 - 10 days. The harvest date is therefore based on the maturity of the Grenache, with the Syrah being harvested very ripe. They are picked by hand and on arrival at the cellar they are sorted, crushed, and vatted. Fermentation is quite long and extraction is obtained by manual cap punching. Vinification is classic with little use of oak. The grapes are all vinified together, which allows for synergy of extractions – the wine develops a good concentration of aromas but without any harshness. This is followed by malolactic fermentation and blending, the wines are aged in Foudres and barrels for one year.

### ABV

14.5%

### Size

75cl

### Drinking Window

Drink now through to 2027

### Country

France

### Region

Rhône Valley

### Type

Red Wine

### Grape Mix

Grenache, Syrah

### Genres

Biodynamic, Fine Wine, Organic

### Vintage

2022

### Body

Rich, bold and robust

### 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 Tramiere 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 a Pork Tenderloin with Prune Sauce