

DOMAINE ROGER PERRIN CHÂTEAUNEUF-DU-PAPE

Grenache, Syrah, Mourvèdre, Cinsault et Clairette and Cunoise et Vaccarèse. Dark in color, ranging from ruby-red to almost black. Aromas of summer fruit, blackcurrant and blackberry, Provençal spices (garrigue), pepper, a hint of vanilla with a touch of gaminess. Reliably complex nose. All these aromas resurface on the palate in the company of some very subtle tannins. Generous and mouth filling, boasting superb persistence on the palate. Lovely fresh finish. Amazingly well balanced. A great food wine. Wonderful with red meat and game, spicy or exotic dishes and strong flavored cheeses.

85% of the soil is clay-limestone with the famous round surface stones called 'galets'. 15% of the vineyard has a sandy clay soil, particularly good for fine tannins and aromatics. The average age of the vines is 75 years. The grapes are handpicked and are painstakingly sorted for quality control purposes. They are completely destemmed and kept at 57°F to undergo cold soaking in order to extract as much fruit flavor and color as possible. The grapes are fermented in temperature-regulated stainless steel vats equipped with automatic punch-down systems. The vatting time will vary from 20 to 26 days in a mixture of oak tuns, stainless steel vats and barrels. Following 12-15 months ageing, the wines are blended together and bottled.

Domaine Roger Perrin, is a 100 acre family estate in the very heart of the Châteauneuf-du-Pape where vineyard knowledge has been handed down over generations. The Domaine really came into its own when the late Roger Perrin took over from his father-in-law in 1968. He created a new wine cellar in 1972 and began bottling and selling his wines himself. In 1986 he was succeeded by his wife Yvette and his son, wine-maker Luc Perrin, who continued to make dramatic improvements. A passionate winegrower, Luc contributed greatly to the international development of the Domaine. Tragically Luc died at an early age in 2010. His sister Véronique Perrin-Rolin, an enthusiastic oenologist, arrived on the estate for the 2010 harvest. Véronique's son Xavier Rolin began working on the Domaine in 2012. Véronique and Xavier perpetuate the work of Luc and Roger by combining observation, respect for nature and knowledge. The Domaine offers a wide range of wines with great finesse and a beautiful expression, in the tradition of Châteauneuf du Pape and for the pleasure of everyone!

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Tasting Note:

DOMAINE ROGER PERRIN CHÂTEAUNEUF-DU-PAPE

A blend that includes Grenache, Syrah & Mourvèdre. Aromas & flavors of summer fruit, blackcurrant & blackberry, spices, pepper, vanilla & a touch of gaminess; subtle tannins; generous & balanced; lovely fresh finish.

Shelf Talker:

DOMAINE ROGER PERRIN CHÂTEAUNEUF- DU-PAPE



A blend that includes Grenache, Syrah & Mourvèdre. Dark in color. Complex aromas & flavors of summer fruit, blackcurrant & blackberry, spices, pepper, vanilla & a touch of gaminess. Subtle tannins.

Generous & mouth filling with superb persistence. Well balanced with a lovely fresh finish. A great food wine, try with meat & game, spicy or exotic dishes & strong flavored cheeses.

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