

Domaine Roger Perrin

CHÂTEAUNEUF-DU-PAPE CÔTES-DU-RHÔNE VIN DE PAYS

Côtes du Rhône CUVÉE VIEILLES VIGNES - RED WINE

Average age of vines: over 60 years old .

Ageing potential: 6 to 12 years.
May be drunk after 2 years of its release.

Available in 37,5 cl, 75 cl and Magnum bottles
and 5L and 10L Bag-in-Box.

ANNUAL PRODUCTION : 30,000 to 35,000 bottles.



RED WINE

This prestigious Cuvée is made using grapes from selected very old vines growing on plots that are very close to the Châteauneuf-du-Pape appellation. Some of this part of the vineyard was first planted by one of our forebears in the 1910s.

GRAPE VARIETIES IN BLEND

- Grenache 75 %
- Syrah 20 %
- Mourvèdre 5 %

VINIFICATION

The grapes are hand-harvested at optimal ripeness. Each cluster is carefully sorted and the grapes are entirely destemmed. They are then chilled to 12°C to undergo cold soaking in order to extract as much fruit flavour and colour as possible. After this, they are put into stainless steel vats, punched down and subjected to temperature-controlled fermentation. The fermentation process is much lengthier than that used for the Côtes-du-Rhône 'fruité', taking 15 to 20 days. This brings out the more robust, persistent tannins, thus lending this cuvée greater body. This wine is bottled after 12 to 15 months of being aged in vats, and only in vats. This makes for a rounder tannic structure.

TASTING NOTES

Intense garnet-red colour.

Complex nose with garrigue, summer fruit, blackcurrant, blackberry and peppery spice aromas, along with delicate hints of blond tobacco and animal fur.

Very well-structured mouth featuring lots of fruit, garrigue and dominant pepper notes.

Generous, mouth-filling middle palate and a long, persistent finish.

FOOD-WINE PAIRINGS

- Lamb,
- Meat dishes in sauce,
- Grilled/roasted red meats,
- Game,
- Wild geese, duck, pheasant, pigeon,
- Strong-flavoured cheeses.

THE WINE-GROWER'S TIP



A delectable wine that will hit the spot with many dishes

To be savoured with Provençal-style rack of lamb, grilled breast of fattened duck or a spicy ratatouille. A real delight...

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