



Chateau Perrony Chateauneaf Du Pape 2012

Price: \$69.95 + refundable bottle deposit and handling fee

Varietal: Grenache, Mourvedre

Brand: Chateau Perrony

LCBO Product #: 930494

LCBO:

Region: Rhone, France

Category: Regular Consignment

Bottles Per Case: 6

Bottle Size: 750ml

Availability

Availability in consignment

Background

"Our ambition is to propose a unique experience. Our wine matures aspiring intense colours, subtle aromas, and compelling length. A wine breathing joy with a seduction and generous personality. A rare wine like the sensation that it provide. We propose you a symbol of art de vivre, elegance and creativity. We intend to bring you a dream in your life thanks to our wine and the cultural back ground they embody." The terroir of Châteauneuf-du-Pape is unique. In particular the large sun-warmed stones diffuse a gentle, providential heat that helps the grapes to mature and their juice to concentrate. From 1500 onwards, Châteauneuf wines acquired a certain reputation as can be seen from the many bills of sale made out to purchasers from Orange and Avignon. In 1793, the wine growers were able to sell their wine at one third above the maximum price for local, as "Châteauneuf wine is known to be of superior quality in all seasons".

Tasting Notes

Appearance, deep and intense, pretty vermilion robe... This show the fantastic concentration of our wine. Nose, powerful and complex, red fruit with hints of light spicy notes. We can distinguish blackcurrant, mulberry, raspberry, and a fine note of pepper. On the palate, straight from the attack, plenty of delicious chewiness, nicely ripe and well-tempered tannins, and a coalition of flavours. An appealingly harmonious finish of fruits. The fruit is strong and impressive. Nice acidity is combined with sweet tannins. We have a good equilibrium between tannin, acidity and alcohol. Long and generous finish. Châteauneuf-du-Pape is a remarkably flexible wine with food, in part because it suits so much of today's Mediterranean-influenced cooking, while the absence of new oak means they can be enjoyed alongside with lighter dishes such as fish, veal, and poultry.

