

# LAURENT PERRACHON

## Domaine News – Winter 2012

### In the Vineyard

With a dry weather at the end of last year, we were able to prune the vines early. The use of organic fertilizer and the tilling were made under good conditions.

On the other hand, the very mild weather during fall and early winter worried us: the hottest in many years. Fortunately, February was very cold, with a record for the Beaujolais on the 5th. It was good news for the vineyard as the growing cycle of the vine requires a dormant period.



### In the Cellar

After a harvest in excellent conditions, the first bottling of 2011 vintage show promises. We appreciate the typical gamay aromas of red fruits and a nice roundness. We used a slightly longer fermentation (12 to 15 days) of our crus to give an added complexity to our wines.



Our renovated tasting area is becoming more friendly. We receive more and more customers at the Domain.

We are currently offering the 2010 vintages for most appellations and the 2011 for a few. For our special cuvees, that are aged, we are now introducing the 2009 vintage, outstanding with aromas of black fruit, very ripe, fat with woody notes.

With those three superb vintages, we attract more interest for our Beaujolais wines and their more fruity aromas. The export sales are increasing especially in the U.S. market.

Do not hesitate to contact us by phone or fax at +33 474 044 044. You can also email us at [laurent@vinsperrachon.com](mailto:laurent@vinsperrachon.com). Our web site [www.vinsperrachon.com](http://www.vinsperrachon.com) can also answer many of your questions and give you more details about the Domain and its wines.

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