LAURENT PERRACHON

Domaine News – Winter 2013

In the Vineyard

After a difficult year during which the science of the winemaker was essential to express the best of our vines facing challenging weather conditions, we had a few good weeks for the harvest. The volume is low but the quality is there. Our clients and friends will not be disappointed. We can see the team at work on the footsteps of La Madone in Fleurie.

Since the end of the harvest, we have focused on manual rather than mechanical work in the vineyard, in line with our sustainable winegrowing philosophy.

In the Cellar

We had our first private tastings of the 2012 vintage. This bottle of Julienas surprised us with its subtle aromas of strawberry and cinnamon. This wine is very smooth, announcing the return of lighter times, friendly drinks with charcuterie. It points to an epicurian vintage that encourages you to enjoy the moment.

We are now bottling the last 2011, wines showing significant depth, complex, and a good ageing potential. Our special cuvees show all their potential. We will let them finish their ageing in our cellar and start offering them to our clients at the end of 2013.

The American market is discovering our Domaine des Mouilles, referenced in the Wine Spectator. They can also appreciate our Morgon, available at Whole Foods Market.

The work of the previous years is recognized by a new collection of awards and favorable press report. The Hachette guide awarded 2 stars to our Julienas Domaine des Mouilles 2011. It also mentioned our Fleurie 2011 and our Julienas "Old Vines" Chateau de la Bottière 2010. Two of our wines were featured in the top five of Julienas by the French business weekly "Le Point".

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

Martine & Laurent Perrachon
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