

LAURENT PERRACHON

News of the Domain – Summer 2015

Our domain is now more and more assisted by our children, currently part time. Maxime is working on the commercial side, especially for export, and Adrien is working in the vineyard and the cellar.

In the Vineyard

After a very wet winter, spring came quickly, initiating the growing of the vines. On the other hand, since the end of April, we received very little water, which is slowing down growth. We are at the “veraison” when the grape changes color, but the vine is suffering and has stopped its evolution. We were expecting an early harvest, but now we are eagerly waiting for some rain.

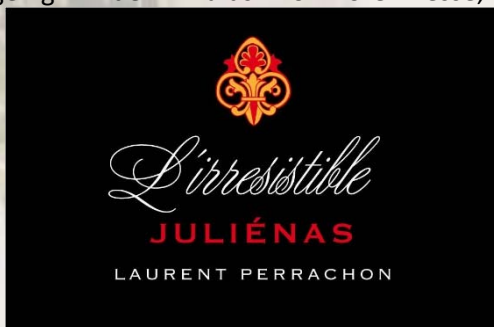
This dry weather helps our sustainable winemaking approach because there is less pressure from rot and bacteria



In the Cellar

The 2014 harvest is now fully bottled. Our wines are very consistent with subtle differences from year to year. 2014 exhibit a lot of roundness, which showcases the entire palette of fruity aromas

Our latest offering, the Irrésistible, produced from a selection of our best grapes from a premium parcel in Julié纳斯 is produced in very limited quantity. Its traditional raising gives it a very velvety finish on the palate. It is ageing in « demi-muids » for more finesse, an approach we are developing for our best wines.



The label for the Irrésistible



Two demi-muids

Our international distribution is progressing. We have been selected by the SAQ (Canada) and are now distributed in Zurich. Our network in the UK is also widening.

Come and taste our wines during our open doors on November 21 and 22. Do not forget to sign up for the meal. All the details are on our web site www.vinsperrachon.com, which has received a small lift to make it easier to read regardless of the size of your screen, from phone to PC.