

LAURENT PERRACHON

News of the Domain – Fall 2015

In the Vineyard

The warm, almost hot summer allowed for a perfect ripening of the grapes. We decided to start harvesting on August 24th to finish on September 1st. The decision was not easy this year but today we see that we were right. From the 4th day of the harvest, the temperature rose to 33°C with a southern wind which dried the grapes and pushed the natural degree from 12.5° to 14° with a sugar rate increase and a loss of freshness, the red fruit aromas typical of our wines. Waiting longer would have given our wines a more alcoholic taste. Ours are well balanced.



Because of this favorable weather, the harvest was very healthy, as in 2009, with almost no need to sort the grapes before the press. However, this benefit has a setback: the volume is lower by about 20%.

Today the vines has matured and is dressed in its finest gold.

In the Cellar



The wines evolve well. The Irresistible has just been transferred to the barrels. Given the quality of the vintage and the expectations of our customers who appreciate its complexity, its depth, we were able to increase the volume from 2 Muids to 6 Muids. To taste our 2015 more quickly, try our Beaujolais Villages Nouveau. It is much more complex than the standardized product that sometimes pervades the bistro counters. Our blends its aromas of red fruit with discrete preserve notes.

The Guide Hachette 2016 enjoyed our wines and awarded a star to three of our 2014: Morgon Versauds, Juliéna Domaines des Mouilles and the Domaine des Mouilles Chenas. DECANTER also appreciated the Morgon and Moulin-à-Vent and the Château La Bottière Julienas.

You are welcome to taste our wines at the domain. And why not take the opportunity to spend a few days in the quiet in our large guest house? All the details are on our website www.vinsperrachon.com