

LAURENT PERRACHON



In August 2009, we decided to launch the harvest a bit ahead of the expected schedule. It was a difficult decision, as our usual crew of “vendangeurs” was not yet available, but we were convinced that it was the right time. So we started a bit ahead of our neighbors. Soon we realized that it was the right decision. The quality was outstanding.

At the beginning of 2010, the first professional tastings came to confirm our decision. Then received a silver medal in the Concours des Vins de Macon. Now the quality of our wines is recognized even more widely with two of our wines selected as Great Achievements by the Revue du Vin de France.

Martine & Laurent Perrachon

BEAUJOLAIS

(445 vins dégustés)

Quels parfums ! En plus de ses grandes qualités aromatiques, le gamay embaume littéralement cette année. Même les vins les plus modestes frappent par leurs parfums généreux de fleurs et de fruits. Les conditions climatiques idéales ont donné aux dix crus du Beaujolais l'occasion de montrer leur potentiel de fruit : ronds et pleins en bouche, avec un équilibre très agréable. Rien à voir avec la puissance des 2003, car les températures d'août n'ont pas dépassé 27°. Même si les prix restent angéliques, on n'achètera pas à l'aveugle, car tout le monde n'a pas maîtrisé les dates de vendanges et les vinifications par temps chaud, qui peuvent engendrer des parfums de cuit ou de sale. Les vins sont de bonne garde, mais il sera parfois difficile de résister à l'envie de les savourer sur leur fruit. I. B.

BEAUJOLAIS

Outstanding aromas! In addition to its great aromatic qualities, the Gamay offers wonderful perfumes this year. Even the most modest wines are striking with their flower and fruit nose. The perfect climatic conditions have given to the 10 crus of Beaujolais the opportunity to show their fruit potential: round and full in the mouth, with a very pleasant balance. Nothing to compare with the 2003, because the temperatures in August did not go over 27°C. Even if the prices are reasonable, do not buy blindly, as all the winemakers have not managed the proper timing for harvest and wine making in hot weather that can produce cooked fruit or dirty aromas. The wines can last but many will find difficult to resist the desire to enjoy them on the fruit.

Isabelle Bachelard

GRANDES RÉUSSITES

■ CHÂTEAU DE LA BOTTIÈRE Julliénas

Laurent Perrachon a ici choisi de vendanger assez tôt pour garder de la fraîcheur et équilibrer la matière généreuse de l'année.

■ LAURENT PERRACHON Morgon Les Versauds

Sombre, vineux et ferme, un vin à la forte personnalité. Bel avenir.

Laurent Perrachon presented three wines to the Revue du Vin de France tasting committee led by Isabelle Bachelard. She tasted and noted almost 450 wines preselected amongst the best producers. She was enthusiastic about the quality of the 2009 vintage.

At the end, she selected 7 “Réussites Exceptionnelles” (Outstanding achievements), 36 “Grandes Réussites” (Great Achievement) and 15 “Réussites” (Achievements). Laurent is the only winemaker mentioned twice, in the Great Achievements category.