

Vins Perrachon – News – March 2009

In the Vineyard

The winter was longer and harsher, with many occurrences of freezing temperatures, frost, and snow. It is often a sign of a good year: 2003, 2005 or 1999 were also marked by cold winters. The water reserves in the soil are now sufficient. A long winter also kills damaging insects that hide in the vines. Therefore, there will be less need for treatment in the Spring.

We continue to increase the acreage with grass. Grass in the vineyard allows to fight rots naturally, reduces loss of soil in heavy rains, and retain moisture when the weather is drier. This gives us also a vine with deeper roots, and a better resistance to wetter or drier weather.

We change the way we prune the vines from the "taille gobelet" to the "taille en cordon" or "taille Charmet", better suited for a vineyard enherbed, and making our work easier in the future

In the Cellar

The 2008 vintage is now maturing. In spite of a difficult harvest and a low yield, we continued to privilege quality over quantity, with an unforgiving sorting of the grapes and "égrappage". Today we are comforted in those choices by two prestigious awards:

- The Juliéas Domaine des Mouilles 2008 is the Gold Medal at the la Médaille Concours des Grands Vins du Beaujolais
- The Juliéas Château de la Bottière 2008 is the Silver Medal at the Concours Général Agricole de Paris, the most prestigious event of this type in France



On the Moulin-à-Vent and Morgon appellations, the grapes were very healthy. The 2008 Morgon 2008 is already considered as a great vintage, with aromas of red berries and spices. The last cuvees are finishing their malolactic fermentation in the barrels that sit in the centuries old cellar of the Chateau de la Bottière.

2008 will see our first Saint-Amour, the latest addition to the domain: it has just been tasted by an expert pannel who found it very promising. We did not want to sell it for Valentine Day 2009, like many do. Instead, we prefer a slower maturing of the wine and a bottling around Eastern. You will appreciate it for Valentine Day 2010 or keep it until Valentine Day 2015 or even later.

We have just opened a bottle of our Julienas Vieilles Vignes 1999. The wine, was 10 years old and had lost none of its appeal. On the contrary, all the aromas were perfectly blended, very smoothly, for a memorable tasting.

Do not hesitate to contact us by phone or fax (+33 4 7404 4044) or mail (laurent@vinsperrachon.com) or to visit our site (www.vinsperrachon.com)

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