

LAURENT PERRACHON

News of the Domaine – Summer 2011

In the Vineyard

We experience a very unusual year, weather wise and have to manage with very abnormal temperature and rainfall. The beginning of Spring was very hot, well above average, which induced an early budding, three weeks ahead of an average year. In May and June there was very little rain, so at the end of June, the growth slowed down, leaves started turning red on the oldest vines. On the other hand, the vineyard is very healthy, because of this dry weather. We had sufficient rain early July to reaccelerate the growth of the vines, so now we are planning on harvest around August 25, one to two weeks earlier than normal.



In 2010, I removed some old vines that were not producing anything of quality, on a parcel in Cote du Py, Morgon. This new Gamay plantation was done in May, under a very nice weather.

For many years, I have wanted to test the Syrah varietal in Beaujolais. It is now done. I have planted 15 acres on this varietal more typical of the Northern Cotes du Rhone on a parcel in La Chapelle de Guinchay. The first grapes will be pressed into wine in 2013. This varietal yields high quality wines, rich in color and aroma, and very complex, suitable for

ageing. This will give me the opportunity to produce new Cuvees Speciales with a different profile, while respecting the grape potential.

In the Cellar

Our 2010 « traditional » wines are now bottled. The vintage expresses all the freshness of the Gamay with explosive red berry aromas. Our special cuvees 2009 were bottled in February and will be commercialized at the end of the year.

Again this year, our wines have made a good harvest of medals, awards, etc. We received a Silver Medal at the Concours Agricole de Paris, a Gold Medal at the Concours des Grands Vins de France in Macon, and a Grand Gold Medal at the International Gamay Contest in Lyon. We have received high praised from magazines like Marianne, a French weekly (a very nice bottle deserving the respect of true wine lovers) and the Revue des Vins de France (An exceptional success) . You can read all the comments and get the latest news on the [References](#) page of our site.

e. charles

We have shown our wines to the USA in a fast paced tour: 8 days, 15 wine tastings, from New York to Texas by Chicago and Atlanta. The qualities of our Beaujolais are appreciated: we are now present in “Whole Foods Markets” in the Southeast, from Texas to Charleston, and in Princeton, New Jersey, at the famous Princeton Corkscrew. Laurent appreciated the friendliness and the store concept of Whole Foods Markets, with a broad choice, and in some, a wine bar for degustation.

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 Domaine and its wines.

Martine & Laurent Perrachon
Domaine des Mouilles, Juliéνας, France

