LAURENT' PERRACHON

News of the Domaine - Fall 2010

In the Vineyard

After a summer with uneven weather until mid-August, the 2010 vintage fully ripened on the last four weeks, with cool mornings and wonderful sunny days which maintained naturally a healthy vineyard.

We began the harvest on September 15, almost one month later than in 2009. We were patients, watching the ripening of our grapes to capture the best the vineyard can give by harvesting at the perfect time.



In the Cellar

The sorting table was of little use this year because our practice of maintaining grass in the vineyard makes for a healthier vine, albeit with somewhat lower yield.

For the winemaking, this healthy vine allowed us to do a longer maceration, 14 to 16 days rather than 10 usually. We removed the grape stalks for about 50-60% of the volume to avoid "greenish" flavors and improve the unctuosity. This 2010 is now finishing its maturation in casks and barrels;

The last batches of 2009 "Cuvees traditionnelles" have been bottled in June. Professional tasters are extremely positive about our wines. Our Julienas Chateau de la Bottière has been awarded two stars by the Hachette Guide, and called an "Extraordinary Success" by the Revue du Vin de France. Those tasters have also appreciated our Morgons "Côte du Py" and "Les Versauds". Perico Legasse, managing editor of the lifestyle section of the French weekly Marianne, in its October 30 release, calls our Julienas a small jewel, continuing by saying that a great Beaujolais cru has no equals.

The 2009 vintage is representative of the best a "Cru" of Beaujolais can be. If you still need to place orders, do it soon because the favorable press reviews have increased the demand on all our wines.

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.

Happy Holiday

Martine & Laurent Perrachon

Domaine des Mouilles, Juliénas, France