

# LAURENT PERRACHON

## News of the Domaine – Christmas 2009

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We had a very busy fall, with the 2009 harvest then the salon seasons during which we have sold almost all of our 2008 “Traditional Crus”. We want to take advantage of this welcome break to wish you a joyous holiday season and give you news of the domain.

### In the Vineyard

The harvest started early, on August 22, a few days ahead of our forecast. The grapes were already fully ripe, very healthy, with a potential similar to the one of 2005. Nevertheless, the volume was below average because the summer was hot and dry. Our 40 harvesters were able to come early to help us under a scorching sun, but with a good spirit and the pleasure to harvest very nice berries, not having to sort the grapes before entering the cellar. Since our first harvest in 1989, we do not remember having seen such a good incoming quality, with the perfect combination of healthy and mature grapes.

The beginning of the Fall was still warm, which allowed us to work at the maintenance of the vineyard: mow the grass, remove a few old, dead vines and replant new vines to maintain the energy of the vineyard. All the parcels where we keep grass have received a small dose of organic fertilizer. Indeed, keeping the grass between the rows of vines offers many benefits, but it takes away some of the nutrients from the vine, so we compensate to keep the harmony between vine and grass.

### In the Cellar

With those very high quality grapes, we were sure to obtain outstanding wines. With our oenologist, we have taken some options to exploit the full potential of the 2009 vintage.

- Because they were very healthy, we opted to use a longer maceration of the grapes, up to 16 days, before pressing, to extract more of the aromas.
- Because it will be an exceptional vintage, we plan to keep more of the wine in oak barrels, for our “Special Cuvees” Juliénas Vieilles Vignes and Moulin-à-Vent Fût de Chêne. Therefore, we bought more new oak barrels than usually.
- The grape skin was thicker this year : to extract better the grape qualities during fermentation we have destemmed the grapes.

The 2009 vintage is now in the vats and barrels. After the first tasting, directly out of the barrels, we are comforted in our decision to harvest early. A later harvest would have yielded a wine with taste of overcooked fruits, like the 2003





vintage. At a first blind testing of 20 Juliéñas wines, Château de la Bottière came first with the Domaine des Mouilles following very closely .

At the beginning of 2010, we will bottle a small amount of our 2009 assemblages to allow our importers and retailers to discover the exceptional quality of this vintage.

This fall, we have also prepared the bottling of the 2008 “Special Cuvees”. We still have a few of the “Special Cuvees” 2007 for those who prefer more mature wines, with the roundness and the melted tannins that one more year of ageing has given.

Do not hesitate to contact us by phone or fax at +33 474 044 044. You can also email us at [laurent@vinsperrachon.com](mailto:laurent@vinsperrachon.com). Our web site [www.vinsperrachon.com](http://www.vinsperrachon.com) can also answer many of your questions and give you more details about the Domaine and its wines.

Happy Holiday

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