



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Hommage à Jacques Perrin 2009, Château de Beaucastel, Magnum

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**Price** £885.00  
**Code** BEAU385

PARKER 99/100 - "Potentially the wine of the vintage, the 2009 Beaucastel Chateaneuf du Pape Hommage a Jacques Perrin had just been bottled two weeks before my visit. A wine of extraordinary density, richness, precision and unreal flavour intensity, it reveals abundant gamey, meaty notes intermixed with smoked duck, Provençal herbs, blueberries, blackberries, kirsch and licorice. This loaded, multidimensional, massively concentrated 2009 is much softer than most Hommages. It should be drinkable in 3-4 years and keep for 30-40 years thereafter. Kudos to one of the world's great winemaking families!"

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### Tasting Notes:

"bouquet of Provençal herbs, truffle and wet-dog-like qualities intermixed with classic blueberry, blackberry and cassis fruit. Massive and full-bodied on the palate, with a sheer density and decadence that's hard to believe, this is a pedal-to-the-metal effort that has the fruit to drink beautifully today, yet the concentration, mid-palate, tannin and balance to age for 3-4 decades." 99 points – Jeb Dunnuck (eRobertParker.com, Feb 2015)

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Specification	
<b>ABV</b>	15%
<b>Size</b>	1.5Ltr
<b>Drinking Window</b>	Drink now through to 2039
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Châteauneuf-du-Pape
<b>Type</b>	Red Wine
<b>Grape Mix</b>	60% Mourvedre, 20% Grenache, 10% Counoise, 10% Syrah
<b>Genres</b>	Biodynamic, Fine Wine, Organic
<b>Vintage</b>	2009
<b>Body</b>	Hearty, rustic and full flavoured
<b>Producer</b>	Château de Beaucastel
<b>Producer Overview</b>	Beaucastel is situated on the east side of Châteauneuf near Courthézon.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with cassoulet of white beans with braised pork, sausage and duck confit.