



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Hommage à Jacques Perrin 2011, Château de Beaucastel

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| Price | £365.00 |
| Code | BEAU440 |

Hommage à Jacques Perrin is a different wine than the Beaucastel Chateaneuf du Pape. It is only produced in the best vintages, the debut vintage being 1989. It is produced using a much larger percentage of old vine Mourvedre, which can be up to 60% of the blend, depending on the vintage. Whilst the blend varies from year to year the rule of thumb is 60% Mourvedre, 20% old vine Grenache, 10% Counoise and 10% Syrah. The grapes are destemmed and the wine is aged in an average of 12 to 18 months in used, French oak barrels. The grapes are vinified separately as is the press wine.

Tasting Notes:

"A massive, powerful wine, with serious amounts of extract and concentration, it slowly gives up gamey, complex (and heavenly) notes of blueberry, blackberry, blood, licorice, garrigue and smoke. This flows to a full-bodied, layered and brilliantly textured effort that conceals its tannic spine with tons of fruit. It should start to hit its prime at about age 10 and have two to three decades of longevity." 98 points Robert Parker's Wine Advocate





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| Specification | |
|-------------------|---|
| ABV | 14.5% |
| Size | 75cl |
| Drinking Window | Drink from 2018 through to 2030 |
| Country | France |
| Region | Rhône Valley |
| Area | Châteauneuf-du-Pape |
| Type | Red Wine |
| Grape Mix | 60% Mourvedre, 20% Grenache, 10% Counoise, 10% Syrah |
| Genres | Biodynamic, Fine Wine, Organic |
| Vintage | 2011 |
| Body | Hearty, rustic and full flavoured |
| Producer | Château de Beaucastel |
| Producer Overview | Beaucastel is situated on the east side of Châteauneuf near Courthézon. |
| Closure Type | Cork |
| Food Matches | Try with cassoulet of white beans with braised pork, sausage and duck confit. |