



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Hommage à Jacques Perrin 2011, Château de Beaucastel

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<b>Price</b>	£355.00
<b>Code</b>	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.

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### 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.