DOMAINE PERRÉAL

Les Boussicaux - Red

AOP/PDO VENTOUX – 2023 - Bio

2026 OR GOLD Concours Mondial des FÉMINALISE® - BEAUNE -

This cuvée comes from a blend of Syrah in mass selection of the place called Les Boussicaux. It is established on a singular terroir specific to the north face of the Hill of Perréal where the clay of the Upper Eocene and the limestone of La Fayette are superimposed. It is a wine reminiscent of the balance of the more northern Rhône Valley, sappy, airy, deep and with a great silky texture, which can be kept for 10 years.

TASTING NOTES

Yves Beck, *member of Global Wine Score*

The bouquet gradually reveals itself through nuances of graphite, followed by notes of pepper, blackberries and violets. On the palate, the wine clearly displays its youthfulness, echoing the bouquet. It shows vibrancy, supportive tannins and a structuring acidity, ideally underpinned by fine bitter notes.

Rate: 92/100

Jancis Robinson, *« World's Best Wine Critics 2024 »*

Such a dark-fruited nose! The wine is almost growling at me from inside the glass. Real intensity and concentration here: cassis, sloe berry, vanilla pod, allspice, blackberry. The tannins have enormous density, a wrap-around portcullis of structure and tense power. Controlled energy.

Rate: 17,5/20



Food and wine pairing	Stewed and/or spiced meats, lamb and game.
Blend and grape variety	90% Syrah, 10% Grenache N
Locality	Les Boussicaux
Terroirs	Clay and limestone
Yields/age of the vines	30hl/ha / 50 years
Volume of alcohol	14%
Production	6 630 bottles
Price	28€ 75cl / ~~58.80€ 150cl~~ *Sold out*

Cultivation methods

The vineyard is managed in organic agriculture and biodynamic preparation, to foster the living of the vine and the soil.

Vinification and maturation

The harvest is done manually in 20 kg boxes, followed by a rigorous sorting before being placed in vats by gravity.
We do not use any sulfites during the fermentation and aging phases. The macerations of 25 days on average are done by infusions alternating pumping over and punching down, respecting the integrity of the berries. Aged in 30% new oak barrels and terracotta amphoras for 12 months.