

DOMAINE
PERRÉAL

Mimesis - Red

IGP/PGI VAUCLUSE - 2020

Mimesis is the Great Red Wine of Domaine Perréal, from a unique terroir in a place called Les Boussicaux. It is mainly composed of Cabernet Sauvignon, the true backbone of this wine, accompanied by the oldest Syrah and Grenache noir from the Domaine. This wine for laying down perfectly conveys the energy and strength of the Perréal terroir.

Food and wine pairing

Stewed and/or spiced meats, game, cheeses.

Tasting Note

Finely wooded, red fruits and spices. Silky and round. Fine tannins and freshness on the finish.

Blend and grape variety : 60% Cabernet Sauvignon, 30% Syrah, 10% Grenache N

Locality : Les Boussicaux

Terroirs : Clayey and limestone marls

Yields and age of the vines

40hl/ha / 30 years

Cultivation methods

The vineyard is managed in organic agriculture and biodynamic preparation, in order 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. The harvest is completely destemmed, we no longer use any sulphites during the fermentation and aging phases.

The macerations of 25 to 30 days on average are done by infusions alternating pumping over and punching down respecting the integrity of the berries. Aged in 100% new oak barrels.

Volume of alcohol : 14%

Production : 6 000 bottles

Comments Maison Jancis Robinson:

Author and wine critic voted « World's Best Wine Critics 2024 »

"Mint and wintergreen. Elderberry and cassis fruit. A dark, ripe red wine enveloped by tannins."

Rated 16/20

