DOMAINE
PERRÉAL

Les Boussicaux - Red

AOP/PDO VENTOUX - 2022

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 GlobalWineScore*

The bouquet of Les Boussicaux 2022 displays depth and authenticity, with black pepper notes complemented by a touch of tapenade and black berries. Dense and linear, the wine reveals itself with precision and without flaws. Its fleshy tannins provide vigor, while the structure adds freshness, which bodes well in this generous context. A harmonious and flavorful wine that deserves some maturation.

Score: 92/100

Food and wine pairing	Stewed and/or spiced meats, lamb and game.
Tasting Note	Black fruits, spices. Length in the mouth, complexity with a nice tannic structure.
Blend and grape variety	90% Syrah, 10% Grenache N
Locality	Les Boussicaux
Terroirs	Clay and limestone
Yields and age of the vines	30hl/ha / 40 years
Volume of alcohol	15%
Production	4 500 bottles
Price	30€ 75cl / 63€ 150cl



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.