WHITEWATER VALLEY WINE SOCIETY
October 2026 Tasting
Wines of Famille Perrin, Southern Rhone, France

Presented by Meghan Pieratt, Development Manager

Tonight we welcomed Meghan Pieratt, who was presenting to us for the first time. Meghan is Business Development Manager in the UK for Famille Perrin, which is one of the most prominent wine-producing families in France's Southern Rhône Valley and best known as the owners and stewards of the legendary Chateau de Beaucastel. Now in their fifth generation, the family is a pioneer in organic and biodynamic viticulture, practices they have championed since the 1950s. It's always good to devote a whole evening to one producer. Meghan helped us explore their diverse portfolio, which ranges from good quality everyday options up to premium wines. And yes, we did taste the legendary Chateau de Beaucastel.....and their Gigondas, as well!

The wines for our tasting were provided by Wimbledon based Brompton Wine and we thank Richard Household for his help in sourcing the wines.

Our tasting evening started with a **Côtes du Rhône Reserve Blanc 2025 [£15.50,13%**] which had a pale lemon colour and was a 50/20% blend of Grenache Blance/Viognier with some Marsanne/Roussane. There were notes of citrus and peach on the nose with rounded stone-fruit-flavours on the palate, accompanied by a subtle mineral edge. It was fruity and balanced with an enjoyable freshness - vibrant and enjoyable!

Our second white wine, also a blend was a **Vacqueryas Blanc Les Christins 2024** [£25.00,13.5%] that had a bright golden colour with shimmering silver reflections. The nose was fresh with delicate almond and ripe pear aromas leading to a well balanced and lively feel on the palate with marked minerality, lemon zest ant citron and was preferred by some Members.

The third wine was a **Miravel Sainte Victoire 2024** [£24.00, 12.5%] a very pale pink Rose [from a blend of Grenache/Cinsault/Syrah] that was clear and bright. It had a nose of fresh peaches and melons followed in the mouth with flavours of strawberries, white peach and citrus. There was a crisp acidity and persistent minerality on the finish, and was more appreciated than many equivalents.

Our first red wine was a **Ventoux Rouge 2024** [£12.50, 13%] blended from Grenache/Syrah/Carignan/Cinsault grapes grown at altitude on the slopes of Mount Ventoux. This red wine had a deep ruby hue and was full of aromas of cherries, black fruits, dark chocolate and sweet spices with a hint of peppermint. It was an easy everyday drinking red - supple and fruity with soft and silky tannins and a long finish.

The next wine was a 50/50 blend of Grenache and Syrah - a **Vinsobres Les Corunds 2023** [£20.00, 14.5%] and was another wine of intense colour with a deep purple hue. The nose was full of red fruit aromas leading to a palate that was delicate, soft and rounded with fine elegant tannins; an interesting balance of freshness, complexity and finesse and well received.

It was followed by three renowned Perrin fine wines, the first being a **Coudoulet de Beaucastel Rouge 2022** [£32.00, 14%] that had a clear ruby-red colour accompanied by purple undertones. Its aromatic nose was a mix of fresh red fruits and hints of cypress. The former continued onto the palate where there was good balance of soft velvety tannins and a pleasant roundness. The finish was a good length with a hint of salinity.

The penultimate wine was a Gigondas! - **Gigondas L'Argnee Selections Parcellaires 2016** [£75.00, 15.%] with a deep purple colour. The nose was fragrant from black fruits with notes of violets and liquorice leading to a palate that was delicate and silky but yet powerful; perfect balance, maturity and length!

Our tasting ended with the **Chateau de Beaucastel Chateauneuf-du-Pape 2019** [£80.00, 14.5%] that was a complex blend of Grenache/Mouvedre/Syrah/Counoise/Cinsault with the remaining 10% from seven other grapes - and what a wine to end with; powerful aromas of black fruit were evident accompanied by spices, cocoa and brandy. It was full-bodied, had a silky textured palate, wonderful balance and a long finish. Just elegant and gorgeous!

Society members present extend their thanks to Meghan for her selection of wines [and also to our Chairperson, Keith who ‘stretched our budget” to include the finer wines] as our introduction to the Famille Perrin range. It was a most enjoyable and interesting occasion.