



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LA PERDRIÈRE

IGP Vacluse
Red



PRESENTATION

Nestled at the foot of the prestigious Dentelles de Montmirail in Sablet, the vines of Domaine La Perdrière thrive on 27 hectares of organically farmed land. The estate was taken over in 2010 by Vasco Perdigao, supported by his wife Sonia, a former nurse who retrained as a winemaker.

Vasco honed his craft with passion over several years in the renowned vineyards of the Northern Rhône. Yet it was in the southern part of the Rhône Valley that he chose to settle and fully express his vision as a vigneron.

The year 2024 marks a turning point for the estate: the winery has been expanded and modernized to improve working conditions and optimize the quality of the wines throughout their vinification, ageing, and storage phases. A new visual identity — including redesigned labels — affirms this transformation.

The name Domaine Chamfort is now a thing of the past, making way for Domaine La Perdrière. This new name is a tribute to the Perdigao family name — meaning “partridge” in both Provençal and Portuguese. La Perdrière is thus the place where partridges find shelter — and symbolically, a home for our wines as well.

VARIETALS

Grenache, Syrah

LOCATION

The vineyard plot is located in the commune of Sablet, near the Ouvèze River. The soils are composed of a mix of sand, silt, and decalcified clay. This generous terroir allows us to produce wines that are both rich and fruit-driven.

Age of vines: 35 years old

TERROIR

A sandy-loam matrix with decalcified clay on gentle slopes near the Ouvèze, fostering expressive and well-balanced wines.

IN THE VINEYARD

The entire estate has been certified organic since the 2021 harvest. Traditional soil work is practiced, including winter mounding around the vine stocks and spring ploughing. Compost is applied every three years, alternated with organic amendments.

HARVEST

Manual harvesting.

WINEMAKING

We seek optimal ripeness and favor short maceration (about 8 days), resulting in a wine that is both light in body and intense in flavor.

AGEING

Aged for 8 to 10 months in concrete tanks.

SERVING

Serving temperature: Around 14-16°C, to preserve the wine's fruit freshness while allowing full aromatic expression.

AGEING POTENTIAL

Enjoy all year long

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

Lou Perdigaou reveals a deep ruby-red hue. The nose opens with fresh red fruits (strawberry, cherry), softened by peppery spice and delicate floral nuances. The Grenache-Syrah blend brings lovely roundness: the palate is smooth, with fine and elegant tannins. A vibrant acidity lifts the mid-palate, and the finish extends on red fruit with a touch of spice. Aged for 8-10 months in concrete tanks, manually harvested from 35-year-old vines, this wine is both accessible and characterful, with a generous, fruit-forward style.

VISUAL APPEARANCE

Deep ruby red.

AT NOSE

Fresh red berries, floral hints, peppery notes.

ON THE PALATE

Supple, round, elegant tannins, balanced freshness, fruit-led finish.

FOOD PAIRINGS

Thanks to its expressive fruit and smooth tannins, Lou Perdigaou pairs wonderfully with convivial, unfussy dishes where the wine can shine without overpowering:

A Mediterranean charcuterie board (cured ham, dry sausages): the salty flavors enhance the fruit, and the spices in the wine echo those of the cured meats.

Lightly grilled meats like rosemary-roasted chicken or duck breast: Syrah adds depth to the grilled notes, while Grenache brings softness and floral lift.

Vegetarian option: a tian of vegetables or aromatic ratatouille (eggplant, zucchini, peppers), even a pizza topped with grilled vegetables and drizzled with olive oil.

Soft cheeses or bloomy-rind cheeses like Brie or Reblochon, served slightly warm for best flavor.

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