



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LA PERDRIÈRE

AOP Rasteau
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 Perdigão, 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 Perdigão 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 70%, Syrah 30%

LOCATION

Situated at around 300 meters above sea level on the heights of Rasteau, the vines for La Planne grow on a 4-hectare plateau surrounded by woodland, offering breathtaking views of the Dentelles de Montmirail and the Rhône Valley. The soil is composed of large rolled pebbles and brown earth rich in red clay. This parcel brings together ideal natural conditions for achieving full grape ripeness while preserving remarkable mineral complexity.

Age of vines: 30 years old

TERROIR

High-altitude plateau with excellent sunlight exposure. The soil's mix of red clay and large stones ensures ripeness, concentration, and depth, with a distinct mineral backbone.

IN THE VINEYARD

Certified organic since the 2021 harvest. Traditional vineyard work includes winter mounding of vines and spring ploughing. Compost is applied every three years in rotation with organic soil amendments.

HARVEST

Manual harvest.

WINEMAKING

In the cellar, Vasco uses long maceration to gently extract fruit, color, and structure.

AGEING

Aged for 18 months in large French oak foudres.

SERVING

Recommended temperature: 16–17°C, allowing the wine to fully express its complexity and elegance.

AGEING POTENTIAL

3 to 5 years

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

La Planne reveals a deep garnet robe with purple hues. The bouquet is generous and intense, dominated by ripe black fruits — blackcurrant, blackberry, and plum — alongside black pepper, clove, and Provençal herbs like thyme and rosemary. A touch of oak (light vanilla, sweet licorice) adds complexity without overpowering. On the palate, the attack is full and warm, with a dense, velvety texture. The tannins are firm yet already smooth, and the well-balanced acidity provides lift and freshness. The finish is long and persistent, lingering on black fruit, spice, and a hint of smoky or roasted pepper.

VISUAL APPEARANCE

Deep garnet with violet reflections.

AT NOSE

Ripe black fruits, warm spices, garrigue herbs, light oak.

ON THE PALATE

Rich and structured, full-bodied with smooth tannins, lifted by fresh acidity and finishing on spice and mineral notes.

FOOD PAIRINGS

With its bold structure, firm tannins, and deep aromatic expression, La Planne pairs perfectly with full-flavored and hearty dishes:

Roasted or grilled red meats: game (venison, wild boar), roasted rack of lamb, or aged ribeye steak.

Saucy dishes: Provençal beef daube, hare stew, braised beef in red wine or mushroom ragout.

Characterful Mediterranean cuisine: lamb tagine with olives, spiced stews, or dishes with slow-cooked tomatoes and grilled peppers with wild herbs.

Powerful cheeses: blue cheeses, aged mountain tomme, or other strong cheeses that can hold their own against the wine's intensity.

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