

FAMILLE PERRIN Les Crus



PERRIN

CÔTES DU RHÔNE

RÉSERVE



Famille Perrin Réserve Côtes du Rhône Red 2010

Classic Côtes du Rhône. Fruity and fleshy with beautiful tannins, it's a great everyday wine made almost exclusively from our Grand Prébois vineyards (for the Grenache) and our Vinsobres vineyards (for the Syrah). A beautiful wine you should always have!

PRESENTATION

"Côtes du Rhône par Excellence". Fruity and fleshy with beautiful tannins, its a great everyday wine.

THE VINTAGE

In 2010, all the right conditions were united to produce an exceptional vintage. Heavy rainfall during spring, followed by a very hot summer and an Indian summer in September allowed for great harvest conditions.

This vintage produced very balanced wines with intense notes of fruit and great finesse.

LOCATION

This wine is a blend of Grenache (mainly from our Prébois vineyard in Orange), Syrah from further north (from our vineyard in Vinsobres) and Mourvèdre.

TERROIR

The vineyard of Prébois has clayey limestone soils covered with stones. In Vinsobres the terraces are rich in quartz and marl limestone

AGEING

After the harvest is sorted and destemmed, vinification takes place in stainless steel and oak. Ageing occurs in tanks and Foudre 25% of the year.

VARIETALS

Grenache, Mourvèdre, Syrah

SERVING

Serve at 18°C with beef, lamb or poultry.

TASTING

Colour: Beautiful deep ruby colour with purple undertones. Nose: Still slightly lactic, the nose has intense notes of red fruit, raspberry jam, spices, black pepper.

Mouth: soft and round, structured with freshness



1/3

REVIEWS AND AWARDS



88/100

"Another top value is the 2010 Côtes du Rhône Reserve red, a blend of 50% Grenache from their vineyards at Grand Prebois (adjacent to the Beaucastel estate), 20% Syrah from further north in Vinsobres, and the balance Carignan, Cinsault and other permitted grapes. The wine offers abundant amounts of red and black fruits intermixed with hints of tobacco leaf, earthy soil, pepper and spice. This supple-textured, delicious red is exactly what one expects of a very good Côtes du Rhône." Robert Parker, Wine Advocate, 01/11/2011



15,5/20

"From three vineyards: Syrah from Vinsobres, Grenache from Orange, Mourvèdre from close to St-Maurice. They claim that of all the widely available Côtes du Rhônes, this is one of the few based on estates. Relatively simple nose. Good freshness and fruity attack but still pretty young and chewy." Jancis Robinson, 21/12/2011

88/100

"Deep ruby. Aromas and flavors of cherry and blackberry, complicated by a floral element and a hint of peppery spice. Shows a refreshingly tangy quality on the floral-accented finish. This is an excellent value." Josh Raynolds, 23/05/2012

"Famille Perrin is a regional superstar and its grenache-led 2010 Côtes du Rhône Réserve Rouge is rich and elegant with licorice and wild berry aromatics and a meaty, mouth-filling body of balanced black fruit." Peter Rockwell, Metro Canada, 17/01/2013

86/100

"A light-bodied, floral style, offering violet, high-toned cherry and damson plum notes that carry through the sandalwood-framed finish."

Wine Spectator, 31/10/2012



Wine Spectator

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"The Reserve is full bodied and fairly intense in flavor; a wine with good depth and balance. It has ripe fruit (berries, red currant), pepper, and violet aromas/flavors." Restaurant Wine, 31/10/2012

"Soft, round and fruity, this is an affordable, everyday red that's very versatile. "It's always a pleasant surprise to find a red in this price range that has this much complexity," Uygur said. "It's a well-balanced wine," Tidwell said. "I like its savory, earthy elements with the earthiness of the dish." He added that the wine's weight and texture also complemented the risotto. Hammett called it a happy compromise between the overly tannic reds and the overly fruity wines. Luscher found it a good Côtes du Rhône for the money. She and Uygur noted that the wine's spice and pepper notes played well with the fall spices in the dish." The Dallas Morning News, 30/10/2012

87/100

"From the makers of famed Château de Beaucastel, this dependable Côtes du Rhône red delivers a classic profile for the appellation. It's medium-bodied, with tart red berries in the foreground, accented by herbalpeppery notes and fresh tang. Not hugely concentrated for the warm 2010 vintage but solid. \$17.99 in B.C., \$17.47 in Saskatchewan, \$15.95 in Quebec, \$18.29 in New Brunswick, \$16.99 in Nova Scotia, \$17.48 in Newfoundland."

The Globe and Mail



88/100

"Another excellent vintage for this cuvée, which always seems to offer plenty of southern Rhône character for not much money, the Côtes du Rhône Resérve, a blend of 60% Grenache, 20% Syrah, 20% Mourvèdre that's aged primarily in tank, possesses a perfumed, sweet bouquet offered cherries, fresh flowers, garrigue, and wet stone like minerality. Medium-bodied, lightly textured, and balanced, with juicy acidity that will make it versatile on the dinner table, this downright gulpable, delicious Côtes du Rhône should be enjoyed over the coming 2-3 years."

Jeb Dunnuck, The Rhône Report, 11/03/2012

"Wow. I'm tempted to stop there [at the first wine on the list of five Bargain Bottles]. In southern France, the 2010 vintage was terrific, and this inexpensive Côtes du Rhône from the producers of the famed Château Beaucastel Châteauneuf-du-Pape tastes like its more expensive sibling. There are deep fruit and gritty tannins, plus a laserlike focus that suggests this wine will age extremely well. There's no excuse not to buy a case

and enjoy it over the next several years." Deb Lindsey, The Washington Post

WINEACCESS 88/100

"Deep ruby. Cherry and dark berries on the pungent nose. Offers gently sweet blackberry and cherry flavors and picks up slight bitterness with air. Finishes on a smoky note, with good energy and a touch of bitter cherry." International Wine Cellar

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