

FAMILLE PERRIN Les Crus



PERRIN

OTES DU RHONE

Famille Perrin Réserve Côtes du Rhône Blanc

Characteristic of Viognier and its floral notes, this is a wine with an incredible freshness and great depth. It will be a wonderful match for Mediterranean dishes and fish.

PRESENTATION

A remarkably fresh and deep wine, with typical Rhône characteristics, great with Mediterranean food and rockfish.

THE VINTAGE

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

LOCATION

Located on the fresh and light soils of Cairanne and Jonquières. The vineyard is situated between the rivers of Ouvèze and Aigues

TERROIR

Recent alluvial deposits of calcareous origin with variations according to the river path, clayey limestone

AGEING

Crushing in pneumatic presses, fining of the must and refrigeration. Regulated fermentation in tanks.

VARIETALS

Grenache blanc, Marsanne, Roussanne, Viognier

SERVING

With delicate or spicy (saffron) dishes, grilled fish, bouillabaisse

TASTING

Colour: golden yellow with green undertones, bright and clean. Nose: very intense with ripe yellow fruits (apricot and peach) and white flowers bringing freshness.

Mouth: round and full, very balanced, mineral finish

87/100

REVIEWS AND AWARDS

Wine Spectator

"Notes of fresh white peach and green almond mingle in the floral-framed white, followed by a flash of melon rind on the finish." **Wine Spectator**, **31/10/2012**





"Moderately complex in style, this is a full bodied, finely flavored blend with good balance and a very long finish. It tastes of peach, pear, and lemon peel aromas/flavors. Exceptional." **Restaurant Wine, 31/10/2012**



87/100

"Perrin's other inexpensive wines include the Perrin 2011 Côtes du Rhône Reserve white. A blend of 50% Grenache Blanc, 20% Viognier and the rest Marsanne and Roussanne, this wine has loads of minerality along with some tropical fruit notes and intriguing white currants and quince. It is truly a serious wine and an ideal aperitif or food wine." **Wine Advocate**, 01/10/2012

89/100

"Smooth, ripe and rich with density and tangy fruit; clean, bright and long." Anthony Dias, Blue Reviews, 01/11/2012



86/100

"A crowd-Pleaser, this is both rich in lemon pith flavor and zesty in acidity. Its brightness will bring back a little summer with a celery root salad this winter." **Wine & Spirits**, **01/02/2013**



"Elegantly flavored, full bodied and crisp, a wine with peach, lemon peel, honey and roasted nut aromas/flavors and a crisp, persistent finish. Exceptional value." **Restaurant Wine**

89/100

"This is a sly little bees-wax scented Rhône white that will work into your affections. the first sip or two might leave you unimpressed, but suddenly the centripetal force pulls you in to a core of aromatic ripe fruit. True, a little more length would be really terrific - but then the wine would probably cost twice as much." **Marguerite Thomas, Wine Review Online, 10/09/2013**

