





Famille Perrin Côtes du Rhône Villages Cairanne -Peyre Blanche 2013

Our 14 hectare vineyard in Cairanne is located south west of the old village. The soils are stony, made of clay and sand. The wine is fleshy and develops beautiful aromas of blackcurrant, Garrigue and liquorice.

PRESENTATION

Cairanne is one of the best terroirs in the Southern Rhône

THE VINTAGE

The vintage started with a long winter and one of the driest ones in the past years followed by an inexistent Spring. The crop development was very slow due to important climatic variations. The winemakers' work was therefore crucial to get good quality grapes in small quantities. 2013 was a complicated vintage and late but is wonderfully balanced and is very promising.

LOCATION

In the heart of the historical vineyard, south west of the hilltop village between Rasteau and Sainte Cécile Les Vignes

Afficher Sans titre sur une carte plus grande

TERROIR

Sparse clay and gravel terraces. Sandy Molasses.

AGEING

Vinified in stainless steel tanks or wooden truncated tanks. The Syrah are aged in barriques.

VARIETALS

Grenache, Syrah

SERVING

18°C with Provençal cuisine

TASTING

In 2013, the fermentations were carried out for two thirds with whole bunches that has given huge freshness to this vintage. The colour is a pretty purple-?red. With great aromatic intensity, the Cairanne 2013 is fresh with notes of black juicy fruit, mild spices and flowers. The tannins are elegant and refined and give this wine length and personality.

REVIEWS AND AWARDS



91/100

"Mouth- lling raspberry and black currant fruit with notes of earth and spice---a baby Châteauneuf, charming and complete."

The Tasting Panel, 01/03/2016







90/100

"Full ruby. Smoke-accented black currant and cherry on the fragrant nose; zesty minerality adds lift and vivacity. Supple and expansive, offering lively dark fruit and floral pastille flavors and an exotic, refreshingly bitter blood orange nuance. Finishes with very good focus, building tannins and a hint of lavender pastille."

Josh Raynolds, Vinous, 10/06/2016

