



FAMILLE PERRIN

Les Crus



Famille Perrin Réserve Côtes du Rhône Blanc - 2017

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

DESCRIPTION

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

SITUATION

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.

PROCESS

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

In stainless steel until June, the period when its bottled after fining. Filtered.

VARIETALS

Grenache Blanc, Marsanne, Roussanne, Viognier

TASTING NOTES

Very pretty pale yellow color with bright green reflections. The nose is full of freshness, with floral notes (hawthorn, vine flower) with fruity aromas such as citrus (lime), peach and sweet spices. On the palate, beautiful balance that combines freshness and roundness, mineral and fruity notes with a long aromatic and tasty finish.

SERVING TIPS

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

REVIEWS AND AWARDS

JEB DUNNUCK

88-90/100

"A blend of 30% Viognier, 20% Grenache Blanc, and the rest Marsanne and Clairette, the 2017 Côtes du Rhône Reserve Blanc has a stony, mineral style as well as plenty of citrus, hints of tangerine, and mineral notes. It's balanced, juicy and lively, with plenty to love."

Jeb Dunnuck, 00/08/2018

Wine Spectator

89/100

"A very fresh style, with honeysuckle, quinine, white peach and star fruit notes streaming through unencumbered. Drink now through 2019."

Wine Spectator, 00/00/2018

