



Famille Perrin Sélections Parcelles Côte du Rhône Blanc - Breseyne - 2022

Discover a hidden treasure in the Côtes-du-Rhône: the Brézème appellation. A wonderful expression of the voluptuous Viognier grape, our white Brézème reveals a fine aromatic intensity with exotic notes and a touch of liveliness. A rich and generous wine, harmonious from start to finish.



PRESENTATION

In addition to their wines, the Perrin Family has been operating Domaine de Brézème since 2017. With the same philosophy as for the Southern Rhône wines, they seek to (re)discover the authenticity and character of Brézème wines. A superb appellation planted on steep hillsides, halfway between Northern Rhône and Southern Rhône. Our vines grow in the localities of Brézème Est and Brézème Ouest. This four-hectare vineyard (split between 3.5 hectares of red and 0.5 hectares of white) is planted on steep, south-facing slopes whose highest point is Mont Rôti at 256 metres altitude.

THE VINTAGE

After a particularly hot and dry summer, the harvest began on August 17th with a perfectly ripe crop of white grapes, early enough to preserve all their freshness and natural balance. The reds followed, benefiting from a few saving rains that gave them more refinement. We favored infusion over extraction on Brézème, preserving the crunchiness of the Syrah and the very delicate fruit of the vintage. In the cellar, the punching down and pumping for the 3 weeks of maceration released power and character. After devatting, a long aging will allow the wines to develop their aromatics, refine their tannins and gain in amplitude. The balance is already beautiful with controlled degrees and a lot of depth.

LOCATION

Brézème is the southernmost and one of the smallest appellations in northern Côtes-du-Rhône, located where the Drôme and Rhône rivers converge. The earliest vines can be traced back to the Middle Ages.

TERROIR

Clay-limestone soil. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes.

WINEMAKING

- Harvested early in the morning to maintain the freshness of the berries.
- Viognier and Roussanne pressed together.
- Fermentation begins after a few hours of settling.
- Regular stirring to enhance the wine, develop its aromatic palette and reinforce the creaminess of the grape varieties.



VARIETALS

Viognier 60%, Marsanne 20%, Roussanne 20%

SERVING

Serve at 14°C. Ideally drink within 4 years.

TASTING

Elegant golden buttercup yellow, limpid and shiny. Intense and complex, the nose reveals a superb aromatic bouquet as surprising as it is seductive. It opens with notes of fresh bananas and white flowers such as acacia and iris, before evolving towards exotic aromas of quince and Mango chutney. Particularly full bodied and generous, the palate is very elegant with silky tannins and notes of blood-orange and kumquat associated with floral notes of lime blossom and verbena, perfectly balanced by a sharp minerality which brings beautiful freshness. A wine with an irresistible personality.

FOOD PAIRINGS

John Dory stew with aioli. Langoustine, horseradish-carrots, Ventoux pork tenderloin, Barigoule artichoke, fresh Saint-Marcellin with thyme and melon jam. Crispy apricot and avender tart.

