



FAMILLE PERRIN

Les Crus



Famille Perrin Nature Côtes du Rhône Rouge - 2018



THE VINTAGE

The 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

DESCRIPTION

Certified organic by Ecocert, Perrin Nature is not only an organic Côtes-du-Rhône but also a great wine. Using our experience in organic farming at Beaucastel (one of the first big estates to turn to organic farming 40 years ago), this wine is a beautiful expression of fruit with delicate and soft tannins.

SITUATION

This wine comes from a vineyard located between Valréas and Vaison la Romaine, north of Orange. The vineyard is planted in Grenache and Syrah.

TERROIR

Chalky clay soils.

PROCESS

The harvest date is determined by checking the ripeness of the grapes with analysis and tasting the berries. As soon as they arrive at the winery, the grapes are sorted and destemmed. The fermentation takes place in temperature controlled stainless steel tanks between 150hl and 190hl. The extraction is done by pumping over and the frequency is determined by tasting. After racking and malolactic fermentation, the wines are transferred partly to oak barrels and partly to stainless steel vats where they will be aged for a year.

VARIETALS

Grenache, Syrah

TASTING NOTES

The nose reveals a beautiful expression of Grenache quite ripe without being tannic. Rich in the mouth, it offers a nice complexity with aromas of spices, garrigue, blackcurrant and white pepper.

SERVING

Serving temperature 15-16°C.

REVIEWS AND AWARDS



5/5

"The 2018 Nature is an exceptional organic Cotes du Rhone. It is very ripe in character, full bodied, supple in texture, very well balanced, and lingering on the finish. In aroma/flavor, it tastes of blackberry, black cherry, rhubarb, and white pepper. Terrific value; can be aged further. Grenache, Syrah. Aged 12 months: 75% in stainless steel, 25% in oak cask. Organic grapes."

Restaurant Wine, 02/02/2020

