



FAMILLE PERRIN

Les Crus



Famille Perrin Luberon Blanc - 2019

An aperitif wine or to accompany simple cuisine, a great everyday white wine!

THE VINTAGE

The years in 9 regularly mark the memory of winegrowers and this vintage was no exception. After an early bud burst in early April, flowering was gradual and took place in good conditions in all the vineyards. Then a hot summer began in late June, which the vines bravely resisted: they suffered little from water stress, thanks to the chamomile herbal infusions we sprayed on the vegetation to cope with the heat. Finally, the harvest went as usual, without any particular precocity. The wines are promising; a vintage in 9 is born, once again, under a lucky star.

DESCRIPTION

If you enjoy quaffable wines, this is an ideal one for an aperitif or with a simple cuisine.

SITUATION

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque. The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

PROCESS

The white grapes are harvested at optimal maturity. The harvest date is defined through analysis and tasting of the berries. Upon arrival at the winery, the grapes are pressed using a pneumatic press. After settling, the must ferments in temperature controlled tanks. At the end of the alcoholic fermentation, the wine is kept in stainless steel tanks until bottling.

VARIETALS

Bourboulenc 30%, Grenache 30%, Ugni blanc 30%, Roussanne 10%

TASTING NOTES

Pretty pale-yellow dress. This wine reveals an elegant nose with delicate notes of white flowers and citrus. This lively wine is very fresh and has a touch of minerality on the palate.

SERVING

8°C with a starter or a cold buffet

