



# FAMILLE PERRIN

## *Les Crus*



### Famille Perrin Luberon Blanc 2011

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

#### PRESENTATION

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

#### THE VINTAGE

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

#### LOCATION

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.

#### AGEING

The grapes are lightly crushed, then pressed in a pneumatic press, prior to clarification of the must and cool fermentation.

This takes place in vats for 90% of the blend, with 10% fermented in new oak barrels with lees-stirring.

In stainless steel tanks until the month of January, when the wine is bottled after fining.

#### VARIETALS

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

#### SERVING

8°C with a starter or a cold buffet

#### TASTING

Colour: bright yellow with tints of green.

Nose : green fruit, wheat, hazelnuts.

Mouth : soft, delicate, aromatic

#### Famille Perrin - Les Crus

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