



FAMILLE PERRIN

Les Crus



Famille Perrin Luberon Blanc 2014

演示

如果你喜爱高品质的葡萄酒，这将是一款理想的开胃酒，同时也可以搭配简单菜肴

年份

The vintage started with a long winter and one of the driest ones in the past years followed by an inexistent Spring. The crop development was very slow due to important climatic variations. The winemakers work was therefore crucial to get good quality grapes in small quantities. 2013 was a complicated vintage and late but is wonderfully balanced and is very promising.

地点

主要在吕贝隆的帕克地区，和亚维农、普罗旺斯地区艾克斯、马诺斯克三地等距相望。葡萄园的平均海拔在300米/1000英尺，葡萄的收获季节比较晚。

风土

古老的冲积层有圆的和扁的石头和冲击高山流造成的灰质泥灰岩块状粘土。

培酒

轻微压榨后的葡萄再进行气动压榨，之后进行澄清和冷发酵。90%在大桶内进行，10%在新橡木桶带有酒泥搅动。在不锈钢桶内陈酿到1月底，经过澄清，装瓶。

葡萄品种

布尔朗克 30%, Grenache 30%, Ugni blanc 30%, 胡珊 10%

侍酒

8度和前菜或冷餐搭配

品鉴

色泽：亮黄色荡漾着绿色光泽

嗅觉：绿果、小麦和榛子香气

味觉：柔软，精巧，香味浓郁

