



FAMILLE PERRIN

Les Crus



Famille Perrin Réserve Côtes du Rhône Rouge - 2016

Classic Côtes du Rhône. Fruity and fleshy with beautiful tannins, it's a great everyday wine made almost exclusively from our Grand Prébois vineyards (for the Grenache) and our Vinsobres vineyards (for the Syrah). A beautiful wine you should always have!



THE VINTAGE

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

DESCRIPTION

"Côtes du Rhône par Excellence". Fruity and fleshy with beautiful tannins, its a great everyday wine.

SITUATION

This wine is a blend of Grenache (mainly from our Prébois vineyard in Orange), Syrah from further north (from our vineyard in Vinsobres) and Mourvèdre.

TERROIR

The vineyard of Prébois has clayey limestone soils covered with stones. In Vinsobres the terraces are rich in quartz and marl limestone.

PROCESS

After the harvest is sorted and destemmed, vinification takes place in stainless steel and oak. Ageing occurs in tanks and Foudre 25% of the year.

VARIETALS

Grenache, Mourvèdre, Syrah

TASTING NOTES

This Côtes-du-Rhône 2016 presents a beautiful balance between red fruit, black fruit and spices. On the palate, freshness, roundness and soft tannins add character to this wine. The finish is highlighted by aromas of liquorice sticks. This wine is balanced and smooth for your enjoyment.

SERVING TIPS

Serve at 18°C with beef, lamb or poultry.

REVIEWS AND AWARDS

"This wine is a perfect example of the region's tradition of using small amounts of Syrah and Mourvèdre grapes to deepen the flavor and darken the color of a Grenache-based wine, which results in flavors that evoke not just ripe blackberries, but also the peppery scent of spiced, cured meats like soppressata salami."

Marnie Old, The Inquirer, 19/06/2018

