



FAMILLE PERRIN

Les Crus



Famille Perrin Réserve Côtes du Rhône Blanc - 2016

Characteristic of Viognier and its floral notes, this is a wine with an incredible freshness and great depth. It will be a wonderful match for Mediterranean dishes and fish.

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

A remarkably fresh and deep wine, with typical Rhône characteristics, great with Mediterranean food and rockfish.

SITUATION

Located on the fresh and light soils of Cairanne and Jonquières. The vineyard is situated between the rivers of Ouvèze and Aigues.

TERROIR

Recent alluvial deposits of calcareous origin with variations according to the river path, clayey limestone.

PROCESS

Crushing in pneumatic presses, fining of the must and refrigeration. Regulated fermentation in tanks.

In stainless steel until June, the period when its bottled after fining. Filtered.

VARIETALS

Grenache Blanc, Marsanne, Roussanne, Viognier

TASTING NOTES

Very pretty pale yellow colour with bright green reflections. The nose is full of freshness, with floral notes (hawthorn, vine flower) and fruity gourmet aromas of citrus (lime), peach and sweet spices. On the palate, a beautiful balance that combines freshness and roundness, minerality and fruity notes with a long aromatic and sapid finish.

SERVING TIPS

With delicate or spicy (saffron) dishes, grilled fish, bouillabaisse.

REVIEWS AND AWARDS

"Famille Perrin Reserve Côtes-du-Rhône Blanc is a full-bodied, rich Grenache Blanc blend with lots to offer in the way of value."

Mike Fish, 05/11/2017

