



CÔTES DU RHÔNE RÉSERVE



Famille Perrin Réserve Côtes du Rhône Blanc -2014

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.

PRESENTATION

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

THE VINTAGE

The 2014 vintage is surprising for the region. It is characterised by a mild, damp winter, a hot and dry spring and a temperate and humid summer. An unusual year, a winemaker year. Bud break was very early, flowering took place in ideal conditions and fruit set was excellent, especially on Grenache. However, work in the vineyard and rigorous monitoring of the vineyard until harvest were necessary with wet months of July and August, favouring the vegetative growth. The harvest of white grapes took place under bright sunshine, with very nice analytical balances.

LOCATION

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.

AGEING

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

VARIETALS

Grenache blanc, Marsanne, Roussanne, Viognier

SERVING

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

TASTING

Very aromatic wine with notes of white flesh fruit and flowers, with good acidity that gives a fresh and savoury character.



REVIEWS AND AWARDS

"The label doesn't say this, but the techsheet and the aroma do: superb Viognier tropical/spice notes and a lovely Grenache Blanc minerality. Soft, but a delight when chilled. Often seen under \$10, a bargain."

Dan Berger's Vintage Experiences, 11/06/2015



88/100

"The Perrin Family continues to turn out remarkable wines at every price level, including this white blend of Grenache Blanc, Marsanne, Roussanne and Viognier. Rather than favoring bold, distinctive fruit, it's more understated, with hints of marshmallow and melon that should prove versatile at the table. It's substantial and weighty without being fat or rich – just a nice drink."

Wine Enthusiast, 12/11/2015



"Exceptional: fresh in character, full bodied, crisp, and well balanced; a vibrant blend with floral- fruity aromas/flavors, and a medium long, crisp finish. Great value. Grenache Blanc, Marsanne, Roussanne, Viognier."

Restaurant Wine

