



FAMILLE PERRIN

Les Crus



Famille Perrin Cairanne - Peyre Blanche 2017

Our 14 hectare vineyard in Cairanne is located south west of the old village. The soils are stony, made of clay and sand. The wine is fleshy and develops beautiful aromas of blackcurrant, Garrigue and liquorice.

PRESENTATION

Cairanne is one of the best terroirs in the Southern Rhône.

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

LOCATION

In the heart of the historical vineyard, south west of the hilltop village between Rasteau and Sainte Cécile Les Vignes. Part of the vineyard was planted in the 1950's.

TERROIR

Sparse clay and gravel terraces. Sandy Molasses.

AGEING

As of August, we carry out maturity checks and berry tastings to determine the optimal date for harvest. The crop is manually picked and the grapes are sent to the cellar. After sorting, they are destemmed and vatted. Fermentation takes place over approximately 15 days. The extraction is managed according to daily tastings, which will determine if we pump-over or punch-down. When the maceration is finished, we rack and put the juices into large oak Foudres or stainless steel vats.

VARIETALS

Grenache, Syrah

SERVING

18°C with Provençal cuisine.

TASTING

The Cairanne 2017, composed of Grenache and Syrah, is a fruit bomb, these fruity aromas are typical of the terroir combined with limestone. Fresh with a nice balance, it's a wine that's easy to drink.



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