



FAMILLE PERRIN

Les Crus

Famille Perrin Cairanne - Peyre Blanche 2021

Our vineyard at Cairanne extends over 14 hectares to the south-west of the old village. The soils are very stony and made up of clay and sedimentary sand known as 'safre'. This Cairanne is a full-bodied wine that develops magnificent aromas of blackcurrant, garrigue, and liquorice.



PRESENTATION

Cairanne, situated between Rasteau and Sainte-Cécile Les Vignes, is home to one of the finest terroirs in the Southern Rhône. Here the vines are cultivated 100% organically and produce deliciously mouth-watering, fruit driven wines, with very fine tannins.

THE VINTAGE

2021 is a vintage marked by freshness, which is similar to the vintages we had in the eighties and nineties. It is also what we call a "winegrower vintage", human intervention and the care given to the vines were decisive for the quality of the vintage. Marked by climatic vagaries, with an episode of frost in April and interrupted harvest because of rain, this year has indeed required constant investment from our teams in the vineyard. Their attention and their commitment have borne their fruit: this vintage is very promising with lots of freshness and great balance.

LOCATION

Our 14 hectares of vines in the heart of this historic winegrowing region, acquired in 2008, sit in the west of the AOP, and south-west of the old village, between Rasteau and Sainte-Cécile Les Vignes. This ideal position enables the Grenache to ripen slowly. A section of the vineyard was planted in the fifties.

TERROIR

Superb terraces of clay, gravel, and soft sandstone. The name of this wine is a reference to this chalky terroir of white stones ('Peyre' from the French 'pierre' meaning stone and 'Blanche' meaning white).

AGEING

From the month of August onwards we carry out maturity checks and taste the berries regularly to determine the optimum harvest date. The grapes are picked by hand and immediately transported to the cellar where they are meticulously sorted before being destemmed and vatted. They are then cold fermented for around 15 days. Extraction is managed according to daily tasting which guides our decisions concerning pumping over or cap punching. When this maceration is finished we run off the wines for a short period of vinification in stainless-steel or concrete vats to preserve all the freshness of the fruit, and just the right amount of tannins. The wine is not aged in wood for the same reasons.



VARIETALS
Grenache 60%, Syrah 40%

14,5 % VOL.
Contains sulphites.

SERVING

Serve at 18°C with typically Provençale cuisine.

AGEING POTENTIAL

3 to 5 years

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING

Seductive dark-garnet colour with shiny purple reflections. The nose reveals a superb opulent and complex aromatic bouquet with notes of blackberries and blueberries harmoniously combined with floral notes of roses and lilacs, before revealing aromas of dark tobacco and fresh figs. Powerful and elegant at the same time, the palate offers a beautiful silky structure highlighted by notes of very ripe fruit such as blackcurrants and figs and spicy aromas of cinnamon and cardamom. The finish, is long and particularly flavoursome with a hint of mint.

REVIEWS AND AWARDS

Decanter 92

"Darkly coloured and darkly flavoured too, with blackberry, blackcurrant and firm, dry tannins. A fairly robust, structured style that's quite strict. Good length and sense of freshness. Grown on stony soils."

Matt Walls, Decanter

