



FAMILLE PERRIN

Les Crus



Famille Perrin Ventoux Rouge

A fruity full-bodied wine. A Typical “pleasure” wine: authentic, sincere and tasty.

PRESENTATION

The Perrin family, also owners of the famous Château de Beaucastel, search for the most suitable terroirs to produce a fresh and fruity wine. Unpretentious, this is the archetypal pleasure wine; authentic, genuine and tasty.

THE VINTAGE

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

LOCATION

The vineyards are located on the slopes of Mont Ventoux. The altitude offers freshness, which provides a good acidity level to the grapes. The wine is therefore fresh, fruity and well balanced.

TERROIR

This varies according to altitude but consists for the most part of deposits left around the base of the chalky Mont Ventoux by the seas of the Tertiary period. Red Mediterranean soils blend with chalk debris and round stones.

AGEING

This is adapted to suit each wine, grape variety and producer. Nearly all the grapes are lightly crushed and fermented in cement vats of 150 and 300 hectolitres. The fermentation is classic and extended.

The wine is kept in both vats and large oak barrels for ten months, then bottled in July.

VARIETALS

Grenache 50%, Syrah 20%, Mourvèdre 15%, Carignan 10%, Cinsault 5%

SERVING

17°C with a spontaneous meal and for enjoyment.

TASTING

Appearance: deep cherry red.

Nose: ripe fruit, rich and spicy.

Palate: red fruit (blackcurrant and blackberry), spice with a fresh finish.

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