



Famille Perrin Ventoux Rouge

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

THE VINTAGE

The 2014 vintage reflects a surprising year for the region. It is characterized by a mild, wet winter, hot, dry spring followed by a temperate and humid summer. This can only be classified as an atypical year, a year for the winemaker. Work and supervision in the vineyards was mandatory until through to harvest. The slow ripening of the grapes and long maceration of the skins during vinification have resulted in aromatic wines, only to be described as fresh and fine. The white wines are pretty, fruity and expressive with great minerality.

DESCRIPTION

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.

SITUATION

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.

PROCESS

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

Carignan, Cinsault, Grenache, Syrah

TASTING NOTES

Colour: deep cherry red.

Nose: ripe fruit, rich and spicy.

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

SERVING

17°C with a spontaneous meal and for enjoyment.

