



# FAMILLE PERRIN LUBERON LUBER

# Famille Perrin Luberon Blanc - 2021

An aperitif wine or to accompany simple cuisine, a great everyday white wine!

### **PRESENTATION**

If you enjoy quaffable wines, this is an ideal one for an aperitif or with a simple cuisine.

### 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

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque. The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

### **TERROIR**

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

## **AGEING**

The white grapes are harvested at optimal maturity. The harvest date is defined through analysis and tasting of the berries. Upon arrival at the winery, the grapes are pressed using a pneumatic press. After settling, the must ferments in temperature controlled tanks. At the end of the alcoholic fermentation, the wine is kept in stainless steel tanks until bottling.

# VARIETALS

Bourboulenc 30%, Grenache 30%, Ugni blanc 30%, Roussanne 10%

### **SERVING**

8°C with a starter or a cold buffet

### **TASTING**

Beautiful limpid colour with yellow and green undertones. The nose reveals a seductive fruity bouquet with notes of lemon, citrus and white flowers. Fresh on the palate, with great tension, this is a fine, elegant and well-balanced wine, offering nice acidity and a touch of bitterness on gourmet aromas of peach syrup. It will be ideal as an aperitif or to accompany a starter.

