



# FAMILLE PERRIN

## Les Crus



### Famille Perrin Réserve Côtes-du-Rhône Rouge - 2019

*"Côtes du Rhône par Excellence". Fruity and fleshy with beautiful tannins, its a great everyday wine.*

#### PRESENTATION

Classic Côtes du Rhône. Fruity and fleshy with beautiful tannins, it's a great everyday wine made almost exclusively from our Grand Prébois vineyards (for the Grenache) and our Vinsobres vineyards (for the Syrah). A beautiful wine you should always have around!

#### THE VINTAGE

The years in 9 regularly mark the memory of winegrowers and this vintage was no exception. After an early bud burst in early April, flowering was gradual and took place in good conditions in all the vineyards. Then a hot summer began in late June, which the vines bravely resisted: they suffered little from water stress, thanks to the chamomile herbal infusions we sprayed on the vegetation to cope with the heat. Finally, the harvest went as usual, without any particular precocity. The wines are promising; a vintage in 9 is born, once again, under a lucky star.

#### LOCATION

This wine is a blend of Grenache (mainly from our Prébois vineyard in Orange), Syrah from further north (from our vineyard in Vinsobres) and Mourvèdre.

#### TERROIR

The vineyard of Prébois has clayey limestone soils covered with stones. In Vinsobres the terraces are rich in quartz and marl limestone.

#### AGEING

The harvest date is determined by checking the ripeness of the grapes with analysis and tasting the berries. As soon as they arrive at the winery, the grapes are sorted and destemmed. The fermentation takes place in temperature controlled stainless steel tanks between 150hl and 190hl. The extraction is done by pumping over and the frequency is determined by tasting. After racking and malolactic fermentation, the wines are transferred partly to oak barrels and partly to stainless steel vats where they will be aged for a year.

#### VARIETALS

Grenache 40%, Mourvèdre 40%, Syrah 20%

#### SERVING

Serve at 18°C with beef, lamb or poultry.

#### TASTING

Beautiful colour of an intense and deep-red with purple reflections. The nose is very delicate with notes of fresh and juicy fruit, subtly enhanced with a hint of pepper. The mouth continues with finesse with aromas of cherries and blackcurrants, soft and silky tannins and a very nice balance. The finish is long and particularly sapid and aromatic, with great elegance.



#### Famille Perrin - Les Crus

3333 Route de Jonquières, 84100 Orange  
Tel. 33 (0) 4 90 11 12 00 - perrin@familleperrin.com  
www.familleperrin.com



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

