



FAMILLE PERRIN

Les Crus

Famille Perrin Luberon Blanc - 2024

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



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

Elegant pale-yellow colour with green and silver reflections. Fresh, delicate, floral, the nose reveals a seductive aromatic bouquet with notes of jasmine and hawthorn, which then evolve into gourmet aromas of juicy pears. Full of minerality and liveliness, the palate offers aromas of blood orange and a slight bitterness. With great length, the finish is particularly savoury with subtle saline notes.



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