



FAMILLE PERRIN

Les Crus

Famille Perrin Côtes du Rhône Rouge Signature - 2021



PRESENTATION

Certified organic by Ecocert, Perrin Nature is not only an organic Côtes-du-Rhône but also a great wine. Using our experience in organic farming at Beaucastel (one of the first big estates to turn to organic farming 40 years ago), this wine is a beautiful expression of fruit with delicate and soft tannins.

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

This wine comes from a vineyard located between Valréas and Vaison-la-Romaine, north of Orange. The vineyard is planted in Grenache and Syrah.

TERROIR

Chalky clay soils.

WINEMAKING

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, Syrah

SERVING

Serving temperature 15-16°C.

TASTING

Beautiful clear and shiny ruby-red colour. This wine opens up with a very expressive nose with notes of black fruit and undergrowth highlighted by a beautiful freshness with notes of eucalyptus. Generous and balanced, the palate extends these beautiful aromas supported by an elegant tannic structure, before offering a long finish with delicate notes of aniseed.

FOOD PAIRINGS

Roast venison with porcini mushrooms and mocha gravy, dark chocolate mousse and chili.



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