



# FAMILLE PERRIN

## Les Crus

### Famille Perrin Ventoux Rosé - 2021

*Fruit and freshness. Ideal as an aperitif or with a meal with friends.*



#### PRESENTATION

Perrin Ventoux Rosé has everything you would expect from a good rosé wine. Fruit, freshness and a beautiful colour. Ideal as an aperitif or with a meal amongst friend.

#### 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

Situated on the slopes of the Mont Ventoux, the vineyard benefits from a cooler climate than down in the plain. The grapes mature slowly and maintain a good acidity level. The wine is rich, fresh and balanced.

#### TERROIR

Sediment left by the seas of the Tertiary period at the base of the chalky Mont Ventoux. Red Mediterranean soils originating from cretaceous hard chalk, calcareous debris and round stones from old alluvium.

#### AGEING

The harvest takes place between the last days of August and mid-September, when the grapes have reached optimal maturity. This is defined by analysis and berry tastings. Harvest takes place early in the morning to preserve the freshness of the fruit and avoid oxidation of the aromas. As soon as the grapes arrive at the winery, they are pneumatically pressed which allows to extract the musts. Fermentation starts after settling and lasts about 15 days in temperature-controlled stainless steel tanks. After fermentation, the wines are kept in stainless steel vats and slightly fined before bottling.

#### VARIETALS

Cinsault, Grenache, Syrah

#### SERVING

10-12° in tulip shaped glasses.

#### TASTING

Pretty pale-peach pink colour, translucent and shiny. The fruity nose offers a seductive aromatic bouquet with notes of yellow and white peaches. Very fresh, the palate is also particularly fruity and well balanced with a long finish.



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