



# FAMILLE PERRIN

## Les Crus



### Famille Perrin Côtes du Rhône Blanc Réserve - 2022

*Characteristic of Viognier and its floral notes, this is a wine with an incredible freshness and great depth. It will be a wonderful match for Mediterranean dishes and fish.*

#### PRESENTATION

A remarkably fresh and deep wine, with typical Rhône characteristics, great with Mediterranean food and rockfish.

#### THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

#### LOCATION

Located on the fresh and light soils of Cairanne and Jonquières. The vineyard is situated between the rivers of Ouvèze and Aigues.

#### TERROIR

Recent alluvial deposits of calcareous origin with variations according to the river path, clayey limestone.

#### WINEMAKING

The grapes are harvested early in the morning to benefit from the freshness of the night. After pressing, the juices are cold settled in order to remove suspended particles. The alcoholic fermentation takes place in stainless steel tanks and lasts about 15 days, the temperatures are regulated at 16 ° C. The wines are then racked and aged in stainless steel tanks until bottling.

#### VARIETALS

Grenache blanc, Marsanne, Roussanne, Viognier

#### SERVING

With delicate or spicy (saffron) dishes, grilled fish, bouillabaisse.



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#### TASTING

Attractive intense yellow colour with shiny reflections. This wine opens up with a complex nose and a beautiful aromatic range combining notes of ripe fruit such as plums and candied orange sublimated by a touch of ginger. Well-balanced and dense, the mouth opens with a frank attack and a nice acidic tension before revealing all its fullness and its greedy aromas of candied fruit. The long finish is elegant thanks to a delicate bitterness.

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