



FAMILLE PERRIN

Les Crus

Famille Perrin Cairanne Rouge Peyre Blanche - 2022

Our vineyard at Cairanne extends over 14 hectares to the south-west of the old village. The soils are very stony and made up of clay and sedimentary sand known as 'safre'. This Cairanne is a full-bodied wine that develops magnificent aromas of blackcurrant, garrigue, and liquorice.



PRESENTATION

Cairanne, situated between Rasteau and Sainte-Cécile Les Vignes, is home to one of the finest terroirs in the Southern Rhône. Here the vines are cultivated 100% organically and produce deliciously mouth-watering, fruit driven wines, with very fine tannins.

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

Our 14 hectares of vines in the heart of this historic winegrowing region, acquired in 2008, sit in the west of the AOP, and south-west of the old village, between Rasteau and Sainte-Cécile Les Vignes. This ideal position enables the Grenache to ripen slowly. A section of the vineyard was planted in the fifties.

TERROIR

Superb terraces of clay, gravel, and soft sandstone. The name of this wine is a reference to this chalky terroir of white stones ('Peyre' from the French 'pierre' meaning stone and 'Blanche' meaning white).

AGEING

From the month of August onwards we carry out maturity checks and taste the berries regularly to determine the optimum harvest date. The grapes are picked by hand and immediately transported to the cellar where they are meticulously sorted before being destemmed and vatted. They are then cold fermented for around 15 days. Extraction is managed according to daily tasting which guides our decisions concerning pumping over or cap punching. When this maceration is finished we run off the wines for a short period of vinification in stainless-steel or concrete vats to preserve all the freshness of the fruit, and just the right amount of tannins. The wine is not aged in wood for the same reasons.



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



VARIETALS
Grenache 60%, Syrah 40%

14.5 % VOL.
Contains sulphites.

SERVING
Serve at 18°C.

AGEING POTENTIAL
3 to 5 years

TASTING
Seductive intense plum-colour, with shiny reflections. The nose reveals a superb opulent and complex aromatic bouquet with aromas of undergrowth and dark chocolate, followed by notes of morello cherries and blackcurrant, suggesting a fully ripe harvest and well-integrated barrel aging. Rich and delicious, the palate offers a beautiful silky structure with fine and velvety tannins and superb aromas of very ripe fruit, balanced by a beautiful freshness. The finish, with great length, is particularly tasty, highlighted by a hint of spices.

FOOD PAIRINGS
Mature cheese, dishes with sauce, red meat.

