



FAMILLE PERRIN

Les Crus



Famille Perrin Côtes du Rhône Rosé Signature - 2024

Pretty pale-pink dress with shiny reflections. Its nose reveals an elegant bouquet of citrus notes, red fruit and delicate flowers. Well balanced, its mouth is full of delicious fruity notes.

PRESENTATION

Certified Ecocert, Perrin Nature is both an "organic" Côtes-du-Rhône and a great wine. Stemming from our experience in organic farming (Beaucastel was one of the first major French estates to turn to organic farming 40 years ago), this wine is delicious with notes of fresh fruit.

THE VINTAGE

Despite climatic challenges throughout the year requiring constant vigilance and considerable work in the vineyard, the 2024 vintage looks very promising. The harvest began on August 2nd, and the last grapes were picked on October 3rd. Each vineyard was harvested at perfect maturity, with grapes that were both balanced and expressive. The work in the vineyards was demanding, but the efforts made should result in wines of high quality. The first tastings reveal wines with a very good balance, combining fruitiness, tension and finesse. With optimal phenolic maturity, supported by good acidity, they also reveal great freshness and a beautiful structure. Promising qualities for this 2024 vintage which should stand out for its aromatic richness and its aging capacity.

LOCATION

This wine is produced from our vineyard Le Grand Prébois in Orange.

TERROIR

Clay and limestone soils.

WINEMAKING

The grapes are harvested early in the morning to benefit from the freshness of the night. The proximity of the vines to the Grand Prébois cellars allows the grapes to be pressed straight after picking. 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 between 14 and 16 ° C. The wines are then racked and aged in stainless steel tanks until bottling.

VARIETALS

Cinsault, Grenache noir, Mourvèdre, Syrah

SERVING

Fish stew with coconut milk, creamy risotto, lime and lychee pavlova.



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TASTING

Bright pale-peach colour with shiny reflections. The delicate nose offers a powerful and refined aromatic bouquet with aromas of redcurrants and wild strawberries. Round and well-balanced, the palate reveals seductive notes of tangy red berries and pink grapefruit, a beautiful structure with fine bitterness. With a beautiful length, the finish prolongs the fresh and fruity character of this wine, with a slight bitter touch that underlines its great freshness.

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