

FAMILLE PERRIN



Marks & Spencer Côtes du Rhône Rouge - 2010

THE VINTAGE

In 2010, all the right conditions were united to produce an exceptional vintage.

Heavy rainfall during spring, followed by a very hot summer and an Indian summer in September allowed for great harvest conditions.

This vintage produced very balanced wines with intense notes of fruit and great finesse.

LOCATION

This wine is a blend of Grenache (mainly from our Prébois vineyard in Orange), Syrah from further north (from our vineyard in Vinsobres) and Mourvèdre.

TERROIR

The vineyard of Prébois has clayey limestone soils covered with stones. In Vinsobres the terraces are rich in quartz and marl limestone

AGEING

After the harvest is sorted and destemmed, vinifications take place in stainless steel and oak. Ageing occurs in tanks and Foudre 25% of the year.

SERVING

Serve at 18°C with beef, lamb or poultry. Lamb curry with orange zest and roasted red peppers is a perfect match.

Famille Perrin

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