



FAMILLE PERRIN

Les Crus



Famille Perrin Côtes du Rhône Villages Cairanne "Peyre Blanche"

Our 14 hectare vineyard in Cairanne is located south west of the old village. The soils are stony, made of clay and sand. The wine is fleshy and develops beautiful aromas of blackcurrant, Garrigue and liquorice.

PRESENTATION

Cairanne is one of the best terroirs in the Southern Rhône

THE VINTAGE

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the grapes allowed for a great vintage particularly for the late harvest varieties.

LOCATION

In the heart of the historical vineyard, south west of the hilltop village between Rasteau and Sainte Cécile Les Vignes

Afficher Sans titre sur une carte plus grande

TERROIR

Sparse clay and gravel terraces. Sandy Molasses.

AGEING

Vinified in stainless steel tanks or wooden truncated tanks. The Syrah are aged in barriques.

VARIETALS

Grenache, Syrah

SERVING

18°C with Provençal cuisine

TASTING

Appearance : A bright red hue.

Nose : Expressive nose of very ripe fruit.

Palate : On the palate it appears rich and fullbodied, with silky tannins and good length and balance.



Famille Perrin - Les Crus

3333 Route de Jonquières, 84100 Orange - France
Tel. 33 (0) 4 90 11 12 00 - perrin@familleperrin.com
www.familleperrin.com



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



REVIEWS AND AWARDS



90-92/100

"A real star for the Perrins in 2011 is their Côtes du Rhône-Villages Cairanne Pierres Blanches. This is an outstanding blend of 80% Grenache and 20% Syrah. The wine has wonderfully sweet cherry fruit with some blacker currants, dusty, loamy soil notes, garrigue and licorice. It is full-bodied, rich and certainly one of the best Cairannes I tasted in this vintage."

Robert Parker, Wine Advocate, 01/10/2012



90/100

"A pure, solid version, with a core of blueberry, blackberry and bitter cherry fruit aligned to a solid graphite edge and carrying through the judiciously toasted finish. Drink now through 2015."

James Malesworth, Wine Spectator Insider, 18/12/2013

