



FAMILLE PERRIN

Les Crus



Famille Perrin Châteauneuf du Pape Blanc Les Sinards - 2020

White wines from Châteauneuf-du-Pape are uncommon wines. Their elegance and aromas live up to the reputation of the appellation.

PRESENTATION

This very rare wine comes from plots managed by the Château de Beaucastel team.

THE VINTAGE

The 2020 vintage in Southern Rhône was favoured by very good weather conditions, it is a generous vintage, both in terms of quality and quantity. Not as hot as in 2019, this year was very windy, throughout the growing cycle, with light rainfalls. After a fairly mild winter (one single episode of frost was noted during the night of March 24, but only the early ripening plots were very slightly affected). The spring was radiant, quite warm and very windy, which allowed the soils to preserve their freshness. Flowering began on May 18, under very healthy conditions. The good weather continued in June, July and August, with plenty heat but lower temperatures than in 2019, cool and humid nights and wind which continued to blow, preserving the freshness of the vines and maintaining perfect sanitary conditions for the grapes. The harvest, which was fairly early, therefore began under these very good conditions on August 26 with the white Côtes-du-Rhône and continued until the end of September with the Mourvèdre. September was warm at the beginning of the month and then more temperate, offering idyllic harvest conditions and allowed each plot to be harvested at perfect maturity. The harvest was very healthy with beautiful juicy and very ripe grapes, reasonable alcohol levels, good acidity and already a great balance. Yields are slightly higher than 2019 and the first tastings predict a very nice vintage.

LOCATION

The Sinards Blancs is part of what is called the Clos du château, near Châteauneuf-du-Pape. The two-and-a-half-hectare vineyard is located right next to one of the plots for Sinards Rouge.

TERROIR

Diluvial alpine deposits with rolled pebbles on clay.

AGEING

As of August, we carry out maturity checks and berry tastings to determine the optimal date for harvest. On arrival at the winery, the grapes are pressed using a pneumatic press. The must is refrigerated and the settling is done by cold maceration, without any additions. The alcoholic fermentation starts in the tank and as of the first day, the must is put into demi-muids barrels. Regular bâtonnage is carried out in order to bring roundness and structure to the wine. After several months in barrels, the wines are slightly fined before bottling.

VARIETALS

Clairette, Grenache blanc, Roussanne

SERVING

At 10°C in tasting glasses.

Perfect with white meat and dishes with cream sauces.



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



TASTING

Elegant golden-colour with shiny green reflections. On the nose, this wine reveals a seductive bouquet with hints of flint, fennel and aniseed with a light and perfectly integrated oaky flavour. Well balanced, the palate increases this aromatic palette full of finesse, without exuberance. An elegant wine, to be tasted from its youth.

REVIEWS AND AWARDS

Wine Spectator

92/100

"Bright, high-pitched style, with talc, white peach and jicama notes laced with hints of lime pith and fennel. Nice tension and energy through the mineral-edged finish. Grenache Blanc, Roussanne and Clairette."

Wine Spectator, 28/02/2021

