



FAMILLE PERRIN

Les Crus

Famille Perrin Côtes du Rhône Rosé Nature - 2022

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

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

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



TASTING

Pretty clear rose-gold colour, with shiny reflections. Fresh and elegant, the nose reveals a seductive aromatic bouquet, subtly mixing notes of red fruit and delicate flowers. Well balanced by beautiful freshness, the palate continues with tastiness, offering delicious aromas of small red fruit such as redcurrants and blackcurrants.

REVIEWS AND AWARDS

Decanter 88/100

"Château de Beaucastel was an early adopter of organic viticulture, so an organic rosé was important to the Perrin family. Slower to develop, the new vintage is released slightly later. The 2022 was another hot and dry vintage, giving full-bodied fruit from the Grand Prébois vineyards. Light white peach aromas open out to ripe, creamy white peaches and yellow plums on the palate, some stony minerality and fresh, crunchy acidity. A departure from the fruit and tannic evolution of the Perrin family's entry-level wines, with more accessible, rounded, creamy lees structure opening out with age."

Decanter, 11/03/2024

