





# Famille Perrin Ventoux Rouge

A fruity full-bodied wine. A Typical "pleasure" wine: authentic, sincere and tasty.

#### PRESENTATION

The Perrin family, also owners of the famous Château de Beaucastel, search for the most suitable terroirs to produce a fresh and fruity wine. Unpretentious, this is the archetypal pleasure wine, authentic, genuine and tasty.

#### THE VINTAGE

2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

#### I OCATION

The vineyards are located on the slopes of Mont Ventoux. The altitude offers freshness, which provides a good acidity level to the grapes. The wine is therefore fresh, fruity and well balanced.

### **TERROIR**

This varies according to altitude but consists for the most part of deposits left around the base of the chalky Mont Ventoux by the seas of the Tertiary period. Red Mediterranean soils blend with chalk debris and round stones.

#### **AGEING**

This is adapted to suit each wine, grape variety and producer. Nearly all the grapes are lightly crushed and fermented in cement vats of 150 and 300 hectolitres. The fermentation is classic and extended. The wine is kept in both vats and large oak barrels for ten months, then bottled in July.

## VARIETALS

Carignan, Cinsault, Grenache, Syrah

## SERVING

17°C with a spontaneous meal and for enjoyment.

#### **TASTING**

Beautiful red color, with purple highlights. With a lot of freshness, this rich and spicy wine offers red and black fruits aromas (blackberry, black currant). The palate is beautifully balanced, crunchy, with silky tannins and a very long and aromatic finish.

