



FAMILLE PERRIN

Les Crus

Famille Perrin Côtes du Rhône Blanc Réserve - 2023

Characteristic of Viognier and its floral notes, this is a wine with an incredible freshness and great depth. It will be a wonderful match for Mediterranean dishes and fish.



PRESENTATION

A remarkably fresh and deep wine, with typical Rhône characteristics, great with Mediterranean food and rockfish.

THE VINTAGE

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devatting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

LOCATION

Located on the fresh and light soils of Cairanne and Jonquières. The vineyard is situated between the rivers of Ouvèze and Aigues.

TERROIR

Recent alluvial deposits of calcareous origin with variations according to the river path, clayey limestone.

WINEMAKING

The grapes are harvested early in the morning to benefit from the freshness of the night. 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 at 16 ° C. The wines are then raked and aged in stainless steel tanks until bottling.

VARIETALS

Grenache blanc, Marsanne, Roussanne, Viognier

SERVING

With delicate or spicy (saffron) dishes, grilled fish, bouillabaisse.

TASTING

Seductive pale-yellow colour with shiny reflections. This wine reveals a nose full of freshness and deliciousness with aromas of very ripe pears and candied quince, with a hint of anise. Round and well balanced, the palate offers tangy notes before evolving towards pastry and juicy fruit aromas. The long finish is lively with a nice texture.



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



REVIEWS AND AWARDS

90/100

"Il y a des noms comme ça, dont la seule présence sur l'étiquette d'une bouteille de vin inspire une confiance immédiate quant à la qualité du contenu, et Perrin en fait partie. Même sur des appellations plus modestes comme les «Côtes du Rhône», le savoir-faire de la maison se manifeste pleinement. La cuvée «Réserve» ne fait pas exception, envoûtant par sa finesse, sa vivacité en bouche et sa complexité aromatique. Dominé par le Viognier, ce vin exhale des parfums floraux qui se greffent à des arômes de pêche, de poire, de pomme, de zestes de citron et d'ananas, subtilement nuancés d'une touche saline. En bouche, l'attaque est franche et ample, marquée par une pureté remarquable et une agréable tension acidulée. Cette fraîcheur vivifiante assure un équilibre parfait, se prolongeant sur une finale sapide dévoilant de beaux amers. Difficile de ne pas succomber à son charme.

Servir à 12 °C. Il déploie toute sa splendeur avec la bouillabaisse, la bisque de homard, le flétan grillé, le vol-au-vent aux fruits de mer, le sauté de porc, ou avec les brochettes de fruits de mer."

Bacchus

Wine Spectator

88/100

"Yellow plum and nectarine notes are fresh and juicy in this tasty, medium-bodied white. Round on the palate, with a good spike of acidity, savory herb details and zesty mineral energy. Grenache Blanc, Marsanne, Roussanne and Viognier. Drink now."

Wine Spectator, 16/11/2024

