



EAMILLE PERRIN CÔTES DU RHÔNE OUTRAGO O CORRIDO CANTAGAR RÉSERVE MONTH PLUS A BANTO PROS NOME O PROS RESERVE MONTH PLUS A BANTO PROS NOME O PROS RESERVE MONTH PLUS A BANTO PROS NOME O PROS RESERVE MONTH PLUS A BANTO PROS NOME O PROS RESERVE MONTH PLUS A BANTO PROS NOME O PROS RESERVE MONTH PLUS A BANTO PROS NOME O PROS N

Famille Perrin Réserve Côtes du Rhône Blanc - 2021

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

2021 is a vintage marked by freshness, which is similar to the vintages we had in the eighties and nineties. It is also what we call a "winegrower vintage", human intervention and the care given to the vines were decisive for the quality of the vintage. Marked by climatic vagaries, with an episode of frost in April and interrupted harvest because of rain, this year has indeed required constant investment from our teams in the vineyard. Their attention and their commitment have borne their fruit: this vintage is very promising with lots of freshness and great balance.

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 $^{\circ}$ C. The wines are then racked 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 translucent pale-yellow colour with delicate green reflections. This wine opens up with a very expressive nose with beautiful aromas combining floral and mineral notes. Well balanced and dense, the palate has a powerful attack and reveals superb aromas of lemon, bergamot and hawthorn before ending with a long finish.

REVIEWS AND AWARDS

Wine Spectator

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"Fresh and expressive, with pronounced floral notes backed by green fig, fresh-cut herbs and nectarine. A pretty wine that shows nice chalky, bitter minerality on the palate for good balance. Grenache Blanc, Marsanne, Roussanne and Viognier. Drink now through 2025."

Kristen Bieler, Wine Spectator