

FAMILLE PERRIN Les Orus



CÔTES DU RHÔNE RÉSERVE



Famille Perrin Réserve Côtes du Rhône Blanc -2015

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

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.

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.

AGEING

Crushing in pneumatic presses, fining of the must and refrigeration. Regulated fermentation in tanks.

VARIETALS

Grenache blanc, Marsanne, Roussanne, Viognier

SERVING

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

TASTING

Beautiful bright and shiny colour with green undertones. Floral nose and delicate notes of white-?flesh fruit (apple and peach), great aromatic freshness. The mouth is rich and balanced, with great minerality. The finish is long and persistent.

REVIEWS AND AWARDS

MASTING 88/100

"Smooth, dense and lush; ripe, juicy and balanced; tangy and long. Grenache Blanc, Marsanne, Roussanne, Viognier." **The Tasting Panel**, 01/07/2016





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