



# FAMILLE PERRIN

## *Les Crus*



## Famille Perrin Vacqueyras Blanc Les Christins - 2024

### THE VINTAGE

Despite climatic challenges throughout the year requiring constant vigilance and considerable work in the vineyard, the 2024 vintage looks very promising. The harvest began on August 2nd, and the last grapes were picked on October 3rd. Each vineyard was harvested at perfect maturity, with grapes that were both balanced and expressive. The work in the vineyards was demanding, but the efforts made should result in wines of high quality. The first tastings reveal wines with a very good balance, combining fruitiness, tension and finesse. With optimal phenolic maturity, supported by good acidity, they also reveal great freshness and a beautiful structure. Promising qualities for this 2024 vintage which should stand out for its aromatic richness and its aging capacity.

### LOCATION

An 8 hectare leased vineyard, managed by the Château de Beaucastel team. Located in the township of Sarrians, south of the Dentelles de Montmirail.

### TERROIR

Ancient alluvial Mindel (Garrigues) soils, resting on Helvetian sand and yellow sandstone.

### AGEING

The fresh harvest enters the cellar and goes through a cold skin maceration (10°), allowing to extract the fruitiness and fatness. A blend of Grenache Blanc, Clairette and Bourboulenc. Fermentation in thermo-regulated tanks, ageing for 8 months on lees, 60% in stainless steel tanks and 40% in half-muids barrels. This year, we paid special attention during the ageing on the lees.

### VARIETALS

Bourboulenc, Clairette, Grenache blanc

### SERVING

At 10°C in tasting glasses.

### TASTING

Bright golden-yellow color with shimmering silver reflections. The nose is fresh and delicate, revealing elegant aromas of almond, white flowers and ripe pear. On the palate, the wine is lively, beautifully balanced and marked by a chiselled minerality and precise tension, enhanced by notes of lemon zest and citron. The finish is long and persistent, with a noble bitterness that brings balance and elegance.

Food and wine pairings: Poached pear with warm spices or pan-seared sea bass with spring vegetables.



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