



FAMILLE PERRIN

Les Crus



Perrin Luberon Rosé

PRESENTATION

If you like easy drinking rosé wines, this one is perfectly suiting aperitifs and simple cookery.

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 largely in the regional park of the Luberon, on equal distance from Avignon, Aix-en-Provence and Manosque.

The average altitude of the vineyard is at 300 meters. Late maturity zone.

TERROIR

Ancient alluvial deposits with flat and round pebbles, limestone marl, some areas called Collets du Luberon, meaning rocky zones close to clay, results of alpine diluvium flows.

AGEING

Wine elaborated by Saignée method. Vinification in stainless steel tanks until January, the wine is then bottled after fining.

VARIETALS

Cinsault, Grenache, Syrah

SERVING

10-12°C on hors-d'oeuvres, cold buffets, tomato salads, grilled meat, ... and other summer lunches.

TASTING

Beautiful light pink color, with pastel highlights. This lively and balanced wine offers a beautiful freshness, with delicate red fruits, flowers and citrus aromas. On the palate, this very aromatic wine shows fresh fruits notes with a great persistence.

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