



# FAMILLE PERRIN

## Les Crus

### Famille Perrin Cairanne - Peyre Blanche 2020

*Our 14 hectare vineyard in Cairanne is located south west of the old village. The soils are stony, made of clay and sand. The wine is fleshy and develops beautiful aromas of blackcurrant, Garrigue and liquorice.*



#### PRESENTATION

Cairanne is one of the best terroirs in the Southern Rhône.

#### THE VINTAGE

The 2020 vintage in Southern Rhône was favoured by very good weather conditions, it is a generous vintage, both in terms of quality and quantity. Not as hot as in 2019, this year was very windy, throughout the growing cycle, with light rainfalls. After a fairly mild winter (one single episode of frost was noted during the night of March 24, but only the early ripening plots were very slightly affected). The spring was radiant, quite warm and very windy, which allowed the soils to preserve their freshness. Flowering began on May 18, under very healthy conditions. The good weather continued in June, July and August, with plenty heat but lower temperatures than in 2019, cool and humid nights and wind which continued to blow, preserving the freshness of the vines and maintaining perfect sanitary conditions for the grapes. The harvest, which was fairly early, therefore began under these very good conditions on August 26 with the white Côtes-du-Rhône and continued until the end of September with the Mourvèdre. September was warm at the beginning of the month and then more temperate, offering idyllic harvest conditions and allowed each plot to be harvested at perfect maturity. The harvest was very healthy with beautiful juicy and very ripe grapes, reasonable alcohol levels, good acidity and already a great balance. Yields are slightly higher than 2019 and the first tastings predict a very nice vintage.

#### LOCATION

In the heart of the historical vineyard, south west of the hilltop village between Rasteau and Sainte Cécile Les Vignes. Part of the vineyard was planted in the 1950's.

#### TERROIR

Sparse clay and gravel terraces. Sandy Molasses.

#### AGEING

As of August, we carry out maturity checks and berry tastings to determine the optimal date for harvest. The crop is manually picked and the grapes are sent to the cellar. After sorting, they are destemmed and vatted. Fermentation takes place over approximately 15 days. The extraction is managed according to daily tastings, which will determine if we pump-over or punch-down. When the maceration is finished, we rack and put the juices into large oak Foudres or stainless steel vats.

#### VARIETALS

Grenache 60%, Syrah 40%

#### SERVING

18°C with Provençal cuisine.



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#### TASTING

Elegant dark colour of deep red. The nose offers a superb aromatic bouquet dominated by notes of fresh fruit, raspberries and blackcurrants. Full of roundness and finesse, the palate is rich and well-structured, with tasty aromas of red fruit. A vintage with less concentration than usual, which shows its great finesse.

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