FAMILLE PERRIN
Les Crus

Famille Perrin Ventoux Rosé - 2018

Fruit and freshness. Ideal as an aperitif or with a meal with friends.

PRESENTATION
Perrin Ventoux Rosé has everything you would expect from a good rosé wine. Fruit, freshness and a beautiful colour. Ideal as an aperitif or with a meal amongst friend.

THE VINTAGE
The 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions.The wines are beautiful.

LOCATION
Situated on the slopes of the Mont Ventoux, the vineyard benefits from a cooler climate than down in the plain. The grapes mature slowly and maintain a good acidity level. The wine is rich, fresh and balanced.

TERROIR
Sediment left by the seas of the Tertiary period at the base of the chalky Mont Ventoux. Red Mediterranean soils originating from cretaceous hard chalk, calcareous debris and round stones from old alluvium.

AGEING
The harvest takes place between the last days of August and mid-September, when the grapes have reached optimal maturity. This is defined by analysis and berry tastings. Harvest takes place early in the morning to preserve the freshness of the fruit and avoid oxidisation of the aromas. As soon as the grapes arrive at the winery, they are pneumatically pressed which allows to extract the musts. Fermentation starts after settling and lasts about 15 days in temperature-controlled stainless steel tanks. After fermentation, the wines are kept in stainless steel vats and slightly fined before bottling.

VARIETALS
Cinsault, Grenache, Syrah

SERVING
10-12° in tulip shaped glasses.

TASTING
The fragrant nose reveals hints of red fruit and cherries. Lively and long in the mouth, it is very aromatic with great acidity that brings freshness.

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