



FAMILLE PERRIN

Les Crus

Famille Perrin Rasteau Rouge L'Andéol - 2023

Rasteau benefits from specific climatic conditions in the Southern Rhone. On these mainly south facing terroirs, protected from the Mistral wind, Grenache ripens particularly well. The resulting wine develops aromas of fig and dark chocolate and the rich texture that is so typical of the appellation.



PRESENTATION

Rasteau is a Southern Rhone appellation that historically produced sweet wines. We were one of the first families to have made a dry wine here. Our Rasteau l'Andéol is opulent and majestic, a wine of pure pleasure, thanks to the high proportion of Grenache with its pronounced expression of ripeness and its powerful tannins.

THE VINTAGE

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devatting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

LOCATION

The two hectares that we cultivate as tenants are to the south of the Rasteau appellation, on south facing slopes relatively protected from the Mistral wind. 95 to 98% of the vines are Grenache.

TERROIR

Ancient, stony terraces of sandy marl and Pliocene clay.

AGEING

A part of the harvest is vinified in whole clusters, with the remainder being destemmed. Temperatures are controlled throughout the vinification process and extraction is by cap punching or pumping over. Following malolactic fermentation, 90% of the wine is aged in stainless-steel vats and 10% in foudres for one year to allow the wine to mellow and develop its characteristic silkiness.

VARIETALS

Grenache, Syrah

Contains sulphites.

SERVING

Serve at 18°C in tasting glasses with flavoursome, rustic cuisine.

AGEING POTENTIAL

5 to 10 years

FOOD PAIRINGS

Avignon-style lamb stew, beef cheek and polenta.



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