



Famille Perrin Côtes du Rhône Rouge Domaine de Breseyne - 2022

Discover a hidden treasure in the Côtes-du-Rhône: the Brézème appellation. Showing fine typicity with its full rich palate of black fruit flavours, our red Brézème reveals its powerful character through spicy notes that highlight its structure.



PRESENTATION

In addition to their wines, the Perrin Family has been operating Domaine de Brézème since 2017. With the same philosophy as for the Southern Rhône wines, they seek to (re)discover the authenticity and character of Brézème wines. A superb appellation planted on steep hillsides, halfway between Northern Rhône and Southern Rhône. Our vines grow in the localities of Brézème Est and Brézème Ouest. This four-hectare vineyard (split between 3.5 hectares of red and 0.5 hectares of white) is planted on steep, south-facing slopes whose highest point is Mont Rôti at 256 metres altitude.

THE VINTAGE

After a particularly hot and dry summer, the harvest began on August 17th with a perfectly ripe crop of white grapes, early enough to preserve all their freshness and natural balance. The reds followed, benefiting from a few saving rains that gave them more refinement. We favored infusion over extraction on Brézème, preserving the crunchiness of the Syrah and the very delicate fruit of the vintage. In the cellar, the punching down and pumping for the 3 weeks of maceration released power and character. After devatting, a long aging will allow the wines to develop their aromatics, refine their tannins and gain in amplitude. The balance is already beautiful with controlled degrees and a lot of depth.

LOCATION

Brézème is the southernmost and one of the smallest appellations in northern Côtes-du-Rhône, located where the Drôme and Rhône rivers converge. The earliest vines can be traced back to the Middle Ages.

TERROIR

Clay-limestone soil. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes.

AGEING

- Whole-harvest vinification.
- 15 months ageing in barrels of 2 to 3 years old.

VARIETAL

Syrah 100%

SERVING

Serve at 17°C. Ideally drink within 7 to 8 years.



TASTING

Beautiful garnet-red colour, almost black, deep and intense. The complex and opulent nose reveals a superb aromatic bouquet with notes of ripe black fruit, spices and black pepper, highlighted by beautiful freshness. Full-bodied and fruity, the palate is particularly smooth with fairly melted tannins and a very aromatic persistent finish. A lovely northern Côtes du Rhône, which honors the Brézème appellation.

FOOD PAIRINGS

This wine will pair perfectly with a Provençal stew seasoned with spices and black pepper, a slow cooked 7-hour lamb or a rack of lamb in a spice crust.

