



# FAMILLE PERRIN

## *Les Crus*



## Famille Perrin Côtes du Rhône Rouge Réserve - 2023

*"Côtes du Rhône par Excellence". Fruity and fleshy with beautiful tannins, its a great everyday wine.*

### PRESENTATION

Classic Côtes du Rhône. Fruity and fleshy with beautiful tannins, it's a great everyday wine made almost exclusively from our Grand Prébois vineyards (for the Grenache) and our Vinsobres vineyards (for the Syrah). A beautiful wine you should always have around!

### 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

This wine is a blend of Grenache (mainly from our Prébois vineyard in Orange), Syrah from further north (from our vineyard in Vinsobres) and Mourvèdre.

### TERROIR

The vineyard of Prébois has clayey limestone soils covered with stones. In Vinsobres the terraces are rich in quartz and marl limestone.

### WINEMAKING

The harvest date is determined by checking the ripeness of the grapes with analysis and tasting the berries. As soon as they arrive at the winery, the grapes are sorted and destemmed. The fermentation takes place in temperature controlled stainless steel tanks between 150hl and 190hl. The extraction is done by pumping over and the frequency is determined by tasting. After racking and malolactic fermentation, the wines are transferred partly to oak barrels and partly to stainless steel vats where they will be aged for a year.

### VARIETALS

Grenache, Mourvèdre, Syrah

### SERVING

Serve at 18°C.



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#### TASTING

Beautiful ruby-red colour, deep and shiny, promising beautiful intensity. Refined and balanced, the nose is particularly seductive with its intense aromas of candied plums, star anise, and undergrowth, enhanced by the delicate freshness of a hint of eucalyptus. The palate offers perfect balance with a beautiful structure supported by present but well-integrated tannins, suggesting great aging potential. The aromatic palette evolves into elegant notes of truffles and wild blackberries, extending the tasting with complexity and length.

#### FOOD PAIRINGS

Braised lamb, chocolate fondant.

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