



Famille Perrin Côtes du Rhône Blanc Domaine de Breseyne - 2024

Discover a hidden treasure in the Côtes-du-Rhône: the Brézème appellation. A wonderful expression of the voluptuous Viognier grape, our white Brézème reveals a fine aromatic intensity with exotic notes and a touch of liveliness. A rich and generous wine, harmonious from start to finish.

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

2023 was a year full of contrasts, which required great composure and experience to deal with the climatic hazards. The winter was mild followed by a wet spring then a summer oscillating between hailstorms and drought, before a complicated harvest period, between August 17 and September 20. A permanent risk of rain and unpredictable weather forecasts required us to constantly adapt our plans in order to harvest our grapes, of good quality and well concentrated in sugars, at their optimal phenolic maturity. At the end of the harvest, the meticulous work was more than rewarded: this very unusual vintage proved to be very promising, perfectly well balanced across all quality indicators. In the cellar, we are pleasantly surprised by the freshness of the whites. The terroirs resisted drought and offer magnificent balance. Low temperature fermentations helped preserve the aromatics. The reds required long macerations in order to extract all the essence of the vintage. The wines from the lowlands are crisp and delicate, the wines from the hills stand out for their density and the radiance brought by the granite. The aging period has now started, the wines will improve and the textures will slowly become more complex in the cellar.

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.



WINEMAKING

- Harvested early in the morning to maintain the freshness of the berries.
 - Viognier and Roussanne pressed together.
 - Fermentation begins after a few hours of settling.
 - Regular stirring to enhance the wine, develop its aromatic palette and reinforce the creaminess of the grape varieties.
-

VARIETALS

Viognier 60%, Marsanne 20%, Roussanne 20%

SERVING

Serve at 14°C. Ideally drink within 4 years.

FOOD PAIRINGS

John Dory stew with aioli. Langoustine, horseradish-carrots, Ventoux pork tenderloin, Barigoule artichoke, fresh Saint-Marcellin with thyme and melon jam. Crispy apricot and avender tart.

