



FAMILLE PERRIN

Les Crus

Famille Perrin Côtes du Rhône Blanc Nature - 2022

Pretty pale-yellow colour with aqua green undertones. The nose is very delicate with notes of white flowers, lime blossom and citrus zest. Beautifully round and full of freshness on the palate, this wine develops elegant floral and slightly buttery notes.

PRESENTATION

Certified Ecocert, Perrin Nature is both an "organic" Côtes-du-Rhône and a great wine. Stemming from our experience in organic farming (Beaucastel was one of the first major French estates to turn to organic farming 40 years ago), this wine has great freshness combining fruity and floral aromas.

THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

LOCATION

The vineyard is located in the northern part of Côtes du Rhône, on the locality of Vinsobres and its surroundings.

TERROIR

Stones, gravelly clay and limestone soils.

WINEMAKING

The grapes are harvested early in the morning to preserve their freshness. After pressing, the juices are cold settled in order to remove suspended particles. The alcoholic fermentation takes place in stainless steel tanks with controlled temperatures of 16 ° C. The wines are then racked and aged in stainless steel tanks until bottling.

VARIETALS

Grenache blanc, Marsanne, Roussanne, Viognier

SERVING

With delicate or spicy (saffron) dishes, grilled fish, bouillabaisse.



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TASTING

Attractive intense-yellow colour with shiny reflections. This wine opens up with a complex nose with a beautiful aromatic diversity combining notes of ripe fruit such as plums and candied orange enhanced by a hint of ginger. Well-balanced and full-bodied, the palate has a powerful attack with a nice acidulous tension before revealing its structure and its gourmet aromas of candied fruit. The long finish is elegant thanks to the delicate bitterness.

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