



FAMILLE PERRIN

Les Crus



Famille Perrin Nature Côtes du Rhône Blanc - 2020

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 2020 vintage in Southern Rhône was favoured by very good weather conditions, it is a generous vintage, both in terms of quality and quantity. Not as hot as in 2019, this year was very windy, throughout the growing cycle, with light rainfalls. After a fairly mild winter (one single episode of frost was noted during the night of March 24, but only the early ripening plots were very slightly affected). The spring was radiant, quite warm and very windy, which allowed the soils to preserve their freshness. Flowering began on May 18, under very healthy conditions. The good weather continued in June, July and August, with plenty heat but lower temperatures than in 2019, cool and humid nights and wind which continued to blow, preserving the freshness of the vines and maintaining perfect sanitary conditions for the grapes. The harvest, which was fairly early, therefore began under these very good conditions on August 26 with the white Côtes-du-Rhône and continued until the end of September with the Mourvèdre. September was warm at the beginning of the month and then more temperate, offering idyllic harvest conditions and allowed each plot to be harvested at perfect maturity. The harvest was very healthy with beautiful juicy and very ripe grapes, reasonable alcohol levels, good acidity and already a great balance. Yields are slightly higher than 2019 and the first tastings predict a very nice vintage.

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.



Famille Perrin - Les Crus

3333 Route de Jonquières, 84100 Orange
Tel. 33 (0) 4 90 11 12 00 - perrin@familleperrin.com
www.familleperrin.com



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING

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.

REVIEWS AND AWARDS

Wine Spectator 89/100
"Plump and friendly, offering a mix of shortbread, honeysuckle, acacia and lemon sorbet flavors that stay focused on the breezy finish. Grenache Blanc, Viognier, Marsanne and Roussanne. Drink now."
Wine Spectator, 01/01/2022

