



# FAMILLE PERRIN

## Les Crus



### Perrin & fils Côtes du Rhône Villages Cairanne "Peyre Blanche"

*Our 12 hectare vineyard in Cairanne is located south west of the old village. The soils are stony, made of clay and sand. The wine is fleshy and develops beautiful aromas of blackcurrant, Garrigue and liquorice.*

#### PRESENTATION

Cairanne is one of the best terroirs in the Southern Rhône

#### THE VINTAGE

2009 is a great vintage of the Southern Rhône Valley. It's a combination of ripe fruit, a rich and harmonious mouth and a fleshy finale with elegant tannins.

#### LOCATION

At the heart of the historical vineyard, south west of the hilltop village between Rasteau and Sainte Cécile Les Vignes

#### TERROIR

Sparse clay and gravel terraces. Sandy Molasses.

#### AGEING

Traditional, in stainless steel tanks after crushing. Pumping-over twice a day

#### VARIETALS

Syrah, Grenache

#### SERVING

18°C with Provençal cuisine

#### TASTING

Appearance: A bright red hue.

Nose: Expressive nose of very ripe fruit.

Palate: On the palate it appears rich and fullbodied, with silky tannins and good length and balance.

#### REVIEWS AND AWARDS

16,5/20

"Grenache, Syrah, Mourvèdre, partly oak aged. Scented with sweet spices and then the ripe damsons and cherries come through. Complex nose. Tannins to the fore just now, especially compared with Les Cornuds but there's plenty of cool fruit underneath. Complexity not yet so evident on the palate. Chewy fruit at the end and leaves lots of spice behind. Needs a little more time or food."

**Jancis Robinson, Fine Wine Writing & Wine Reviews, 17/10/2010**



#### Famille Perrin - Les Crus

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





89-91/100

"A sleeper of the vintage, the 2009 Perrin et Fils Cotes du Rhone-Villages Cairanne Pierres Blanches is a blend of 80% Grenache and 20% Syrah from a village that is making bigger and bigger noise of late. The wine offers a big, full-bodied texture, deep, concentrated black cherry, black raspberry, earth and spring flower characteristics, a muscular, intense style, good acidity, moderately sweet tannin and a long finish. It is worth every cent of its \$25 price tag."

**Robert Parker, Wine Advocate, 15/10/2010**

**Wine Spectator**

90/100

"Juicy, with very tasty cherry, blackberry and raspberry fruit, followed by the liquorice and fruit cakes hints. Not dense, but fresh and pure, with deceptive length. Should flesh out a touch more with modest cellaring."

**Wine Spectator**

"Deep, dark color; big, earthy, ripe and exuberant, with plum, berry and cherry flavors and aromas. Full bodied and well structured, with good length. Big thumbs up from both Kim and this taster; drink now with air or five years down the road."

**Gang of Pour Blog, 12/09/2011**



16,5+/20

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**Jancis Robinson, 05/10/2010**

"Chalky goodness. Very lean and mineral. I wonder where this wine is going. Mineral, red fruits with a hint of olive for now, and it seems as if it just wants to explode with fruit. Tannins are grippy but refreshing — must be the acid. I love wines like this, that make you follow the vines into the bowels of the earth. Serve at 18C. Drink now-2015. Food pairing idea: chicken with black olives."

**The Montreal Gazette, 23/01/2012**

89/100

"Ruby-red. Pungent aromas of dark berries, tobacco and spicecake, with a smoky quality emerging with air. Juicy, spice-accented black raspberry and cherry flavors show good depth and become sweeter with air. The gently tannic finish displays good sappy persistence."

**Josh Reynolds, 23/05/2012**



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"The Cairanne is delicious: supple, ripely flavored, and well balanced; a wine with ripe fruit (berries, plum), herbs, pepper, and floral aromas/flavors. Very long finish."

**Restaurant Wine, 31/10/2012**

**Decanter**

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"Cherry, smoke, red fruit and chalk aromas. Full-bodied palate with pure cherry character and chunky tannins. Youthful - has lots to give."

**Decanter, 02/01/2011**

90/100

"Up there with the '07 in terms of quality, the 2009 Côtes du Rhône Villages Cairanne Peyre Blanche, a blend of Grenache and Syrah that's aged all in stainless steel, possesses a meaty, savory profile with copious amounts of minerality, smoked black cherries, licorice, pepper, and earth. Opening up with air, this medium-bodied, traditional Cairanne has solid acidity, ripe tannin, and a focused, fresh feel in the mouth."

**Jeb Dunnuck, The Rhône Report**

