



FAMILLE PERRIN

Les Crus

Famille Perrin Ventoux Rouge - 2023

A fruity full-bodied wine. A Typical “pleasure” wine: authentic, sincere and tasty.



PRESENTATION

The Perrin family, also owners of the famous Château de Beaucastel, search for the most suitable terroirs to produce a fresh and fruity wine. Unpretentious, this is the archetypal pleasure wine, authentic, genuine and tasty.

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 vineyards are located on the slopes of Mont Ventoux. The altitude offers freshness, which provides a good acidity level to the grapes. The wine is therefore fresh, fruity and well balanced.

TERROIR

This varies according to altitude but consists for the most part of deposits left around the base of the chalky Mont Ventoux by the seas of the Tertiary period. Red Mediterranean soils blend with chalk debris and round stones.

AGEING

This is adapted to suit each wine, grape variety and producer. Each grape variety is harvested and vinified separately in order to respect the maturity of each varietal. The harvest date is determined by analysis and tasting of the berries. The grapes are destemmed and crushed. The extraction is done during fermentation in cement tanks with pumping over. After fermentation, the wines are racked and then blended before ageing for 10 months.

VARIETALS

Carignan, Cinsault, Grenache, Syrah

SERVING

17°C with a spontaneous meal and for enjoyment.



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TASTING

Beautiful deep ruby-red colour, clear and bright. Both very fresh and delicious, the nose is dominated by notes of red fruit such as cherries and blackberries, delicately combined with touches of thyme and a subtle hint of mint, bringing aromatic complexity. On the palate, the attack is fresh and prolongs the gourmet tone with beautiful aromas of black fruit, soft and silky tannins, and a beautiful balance. A smooth wine, very drinkable.

FOOD PAIRINGS

A red fruit Pavlova or a chocolate mi-cuit will highlight the delicacy and structure of the wine.

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