



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

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

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 aging 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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