



Famille Perrin - Sélections Parcellaires, Domaine de Bréseyne, AOC Côtes du Rhône, Rouge, 2021

Discover a hidden treasure in the Côtes-du-Rhône: the Brézème appellation. Showing fine typicity with its full rich palate of black fruit flavours, our red Bréseyne reveals its powerful character through spicy notes that highlight its structure.



PRESENTATION

In addition to their wines, the Perrin Family has been operating Domaine de Bréseyne since 2017. With the same philosophy as for the Southern Rhône wines, they seek to (re)discover the authenticity and character of Brézème wines. A superb appellation planted on steep hillsides, halfway between Northern Rhône and Southern Rhône. Our vines grow in the localities of Brézème Est and Brézème Ouest. This four-hectare vineyard (split between 3.5 hectares of red and 0.5 hectares of white) is planted on steep, south-facing slopes whose highest point is Mont Rôti at 256 metres altitude.

THE VINTAGE

2021 was a winemaker vintage and required great responsiveness to very variable weather, comforting us in the pursuit of our good work in the vineyard. Winter was mild, followed by spring frosts before a dry mid-spring and then a cool summer with record rainfall. By stripping the leaves at the beginning of July, our grapes remained healthy. The harvest started in good conditions with the whites on September 13th in Brézème (-80% harvest due to frost). The summer conditions preserved a rare balance in our region. The Marsanne and Roussanne reveal freshness, minerality and precision, the Viogniers aromas of fresh fruit and a mouth full of finesse. For the reds, the lowland vineyards are full of indulgence with floral aromas and soft tannins. Finally, the granite terroirs reveal notes of pepper and spices and a rich palate.

LOCATION

Brézème is the southernmost and one of the smallest appellations in northern Côtes-du-Rhône, located where the Drôme and Rhône rivers converge. The earliest vines can be traced back to the Middle Ages.

TERROIR

Clay-limestone soil. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes.

AGEING

- Whole-harvest vinification.
- 15 months ageing in barrels of 2 to 3 years old.



VARIETAL

Syrah 100%

SERVING

Serve at 17°C. Ideally drink within 7 to 8 years.

TASTING

Beautiful deep and intense garnet-red colour with shiny purple reflections. Complex and opulent, the nose opens up with aromas of kirsch, before revealing notes of black cherries and “garrigue”, such as thyme and oregano, highlighted by a hint of eucalyptus which brings freshness. The complexity and power continue on the palate with a beautiful balance, offering aromas of black fruit such as blueberries and cherries, skilfully mixed with notes of black liquorice, blond tobacco and fresh coffee, supported by silky tannins and a round, creamy texture. A wine with a unique character, which honours Brézème appellation.

FOOD PAIRINGS

Honey and cider pork tenderloin. Corsican matured sheep cheese. Milk chocolate, coconut and tangerine.

