



FAMILLE PERRIN

Les Crus



Famille Perrin Réserve Côtes du Rhône Blanc - 2017

Characteristic of Viognier and its floral notes, this is a wine with an incredible freshness and great depth. It will be a wonderful match for Mediterranean dishes and fish.

PRESENTATION

A remarkably fresh and deep wine, with typical Rhône characteristics, great with Mediterranean food and rockfish.

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

LOCATION

Located on the fresh and light soils of Cairanne and Jonquières. The vineyard is situated between the rivers of Ouvèze and Aigues.

TERROIR

Recent alluvial deposits of calcareous origin with variations according to the river path, clayey limestone.

AGEING

The grapes are harvested early in the morning to benefit from the freshness of the night. After pressing, the juices are cold settled in order to remove suspended particles. The alcoholic fermentation takes place in stainless steel tanks and lasts about 15 days, the temperatures are regulated at 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.

TASTING

Very pretty pale yellow color with bright green reflections. The nose is full of freshness, with floral notes (hawthorn, vine flower) with fruity aromas such as citrus (lime), peach and sweet spices. On the palate, beautiful balance that combines freshness and roundness, mineral and fruity notes with a long aromatic and tasty finish.

REVIEWS AND AWARDS

JEB DUNNUCK 88-90/100

"A blend of 30% Viognier, 20% Grenache Blanc, and the rest Marsanne and Clairette, the 2017 Côtes du Rhône Reserve Blanc has a stony, mineral style as well as plenty of citrus, hints of tangerine, and mineral notes. It's balanced, juicy and lively, with plenty to love."

Jeb Dunnuck, 00/08/2018



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



Wine Spectator

89/100

"A very fresh style, with honeysuckle, quinine, white peach and star fruit notes streaming through unencumbered. Drink now through 2019."

Wine Spectator, 00/00/2018



86/100

"The tangerine-scented 2017 Cotes du Rhone Blanc Reserve is a plump, medium-bodied blend of Grenache Blanc, Marsanne, Roussanne and Viognier. It's round and easy to drink, with just a bit of citrus zest on the finish to give it life and lift. Drink it over the next year or so."

Wine Advocate, 30/11/2018

"The Famille Perrin Réserve Côtes du Rhône Blanc 2017, \$14.95 hails from a top producer in southern France. This has satisfying depth and good balance, presenting peach and lemon lime notes. A Wine Spectator 89 is a pretty solid recommendation for a wine at this price."

barrietoday.com, 02/06/2019

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