



FAMILLE PERRIN CÔTES DU RHÔNE DPELANDE CONTROL PROMISE PELANDE CONTROL PROMISE RESERVE COTES DU RHÔNE DESCRIPTION AND CONTROL PROMISE RESERVE RESER

Famille Perrin Réserve Côtes-du-Rhône Rouge - 2021

"Côtes du Rhône par Excellence". Fruity and fleshy with beautiful tannins, its a great everyday wine.

PRESENTATION

Classic Côtes du Rhône. Fruity and fleshy with beautiful tannins, it's a great everyday wine made almost exclusively from our Grand Prébois vineyards (for the Grenache) and our Vinsobres vineyards (for the Syrah). A beautiful wine you should always have around!

THE VINTAGE

2021 is a vintage marked by freshness, which is similar to the vintages we had in the eighties and nineties. It is also what we call a "winegrower vintage", human intervention and the care given to the vines were decisive for the quality of the vintage. Marked by climatic vagaries, with an episode of frost in April and interrupted harvest because of rain, this year has indeed required constant investment from our teams in the vineyard. Their attention and their commitment have borne their fruit: this vintage is very promising with lots of freshness and great balance.

LOCATION

This wine is a blend of Grenache (mainly from our Prébois vineyard in Orange), Syrah from further north (from our vineyard in Vinsobres) and Mourvèdre.

TERROIR

The vineyard of Prébois has clayey limestone soils covered with stones. In Vinsobres the terraces are rich in quartz and marl limestone.

WINEMAKING

The harvest date is determined by checking the ripeness of the grapes with analysis and tasting the berries. As soon as they arrive at the winery, the grapes are sorted and destemmed. The fermentation takes place in temperature controlled stainless steel tanks between 150hl and 190hl. The extraction is done by pumping over and the frequency is determined by tasting. After racking and malolactic fermentation, the wines are transferred partly to oak barrels and partly to stainless steel vats where they will be aged for a year.

VARIETALS

Grenache 40%, Mourvèdre 40%, Syrah 20%

SERVING

Serve at 18°C with beef, lamb or poultry.

TASTING

Seductive intense and deep ruby-red colour with purple undertones. This wine reveals a powerful nose with an aromatic variety harmoniously blending notes of very ripe black fruit with subtle notes of spices, enhanced with a hint of Sichuan pepper. Elegant and remarkably balanced, the palate offers fine tannins and superb aromas of small red fruit underlined by delicate peppery notes. Typical notes of Syrah that linger on a very long finish.

