



FAMILLE PERRIN

Les Crus



Famille Perrin Luberon Blanc - 2018

An aperitif wine or to accompany simple cuisine, a great everyday white wine!

PRESENTATION

If you enjoy quaffable wines, this is an ideal one for an aperitif or with a simple cuisine.

THE VINTAGE

The 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

LOCATION

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque. The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

AGEING

The white grapes are harvested at optimal maturity. The harvest date is defined through analysis and tasting of the berries. Upon arrival at the winery, the grapes are pressed using a pneumatic press. After settling, the must ferments in temperature controlled tanks. At the end of the alcoholic fermentation, the wine is kept in stainless steel tanks until bottling.

VARIETALS

Bourboulenc 30%, Grenache 30%, Ugni blanc 30%, Roussanne 10%

SERVING

8°C with a starter or a cold buffet

TASTING

Delicate nose with notes of white flowers and citrus. Well balanced in the mouth, it is fresh, with great vivacity and a hint of bitterness with salty aromas. Nice length.

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