



# FAMILLE PERRIN

## Les Crus



### Perrin Réserve Côte du Rhône Blanc 2010

*Characterized by Viognier and its floral notes, this is a wine with 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

In 2010, all the right conditions were united to produce an exceptional vintage. Heavy rainfall during spring, followed by a very hot summer and an Indian summer in September allowed for great harvest conditions. This vintage produced very balanced wines with intense notes of fruit and great finesse.

#### 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

Crushing in pneumatic presses, fining of the must and refrigeration. Regulated fermentation in tanks.

#### VARIETALS

Grenache blanc, Marsanne, Roussanne, Viognier

#### SERVING

With delicate or spicy (saffron) dishes, grilled fish, bouillabaisse

#### TASTING

Colour: golden yellow with green undertones, bright and clean.  
Nose: very intense with ripe yellow fruit (apricots and peaches) and white flowers bringing freshness.  
Mouth: round and full, very balanced, mineral finish

#### REVIEWS AND AWARDS

**Wine Spectator**

87/100

"A light, fresh style, with unadorned melon and honeysuckle notes and a breezy finish. Delightful."

Wine Spectator, 01/11/2011



#### Famille Perrin - Les Crus

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"Clean, medium color, with mineral-driven white tree fruit character; deceptively soft and a bit fat, but with enough acids to work nicely with pounded, pan-fried chicken breast. Full bodied, with good length; rich and satisfying, as it opens with air and warms in the glass."

**Gang of Pour Blog, 12/11/2011**



87/100

"Under the Perrin et Fils label, the 2010 Cotes du Rhone Reserve Blanc (50% Grenache, 20% Viognier and the rest Marsanne and Roussanne) is a crisp, minerally, fresh, medium-bodied white displaying notes of lemon oil, quince and white currants. Drink this delicious effort over the next several years."

**Robert Parker, Wine Advocate, 01/11/2011**



16/20

"Herby, peppery nose – very welcoming. Real personality to this wine. Fruity but very fresh too."

**Jancis Robinson, 21/12/2011**

"Dry, crisp, refreshing: This beauty from the Perrin brothers of Château Beaucastel in the Rhône Valley of France will suit your table and your pocketbook. At \$11, it provides a fabulous alternative to Chardonnays and Sauvignon Blancs to enhance seafood, light pasta dishes and chicken. It's rich and spicy, has a nice smack of peach in the nose and on the palate, and a river of dry minerality that streams through the flavors. It's a blend of Viognier, Grenache Blanc, Roussanne and Marsanne. Do give it time in the glass to warm up and relax. It gets better with every sip."

**Detroit News, 17/01/2012**



"The Côtes du Rhône Réserve Blanc(50% Grenache, 20% Viognier and the rest Marsanne and Roussanne) is a crisp, minerally, fresh, medium-bodied white displaying notes of lemon oil, quince and white currants. Drink this delicious effort over the next several years."

**Robert Parker**

88/100

"A step up in terms of richness, the 2010 Côtes du Rhône Blanc Reserve is a blend of 50% Grenache Blanc, 20% Bourboulenc, 10% Marsanne, 10% Roussanne, and 10% Viognier. Deep and savory on the nose, with notes of ripe peach, honeycomb, herbs, and pepper, as well as an almost gunpowder like minerality, this absolutely brilliant value is medium-bodied, rich, and balanced on the palate. Straight up delicious and easy drinking, this will also be incredibly versatile on the dinner table. It should be consumed over the coming 3-4 years."

**Jeb Dunnuck, The Rhône Report, 11/03/2012**



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"Moderately complex in style, this is a full bodied, finely flavored blend with good balance and a very long finish. It tastes of peach, pear, and lemon peel aromas/flavors."

**Restaurant Wine**



87/100

"The Perrin Family's line of négociant wines include this reliable white, which features melon and pineapple aromas and flavors, medium body and a clean, reasonably crisp finish. Drink it over the next six months."

**Wine Enthusiast**



87/100

"Bright yellow. Fresh pit fruit and honeysuckle aromas are lifted by notes of lemon zest and white pepper. Smooth, slightly loose-knit nectarine and pear flavors are perked up by a gingery nuance. Closes with good breadth and lingering warmth, leaving spicy note behind. I'd have liked a bit more energy."

**International Wine Cellar, 01/06/2012**

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