



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

3333 Route de Jonquières, 84100 Orange - France
Tel. 33 (0) 4 90 11 12 00 - perrin@familleperrin.com
www.familleperrin.com



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



"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



"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

