



FAMILLE PERRIN

Les Crus



Perrin Luberon Rosé

PRESENTATION

If you like easy drinking rosé wines, this one is perfectly suiting aperitifs and simple cookery.

THE VINTAGE

The 2014 vintage reflects a surprising year for the region. It is characterized by a mild, wet winter, hot, dry spring followed by a temperate and humid summer. This can only be classified as an atypical year, a year for the winemaker. Work and supervision in the vineyards was mandatory until through to harvest. The slow ripening of the grapes and long maceration of the skins during vinification have resulted in aromatic wines, only to be described as fresh and fine. The white wines are pretty, fruity and expressive with great minerality.

LOCATION

Located largely in the regional park of the Luberon, on equal distance from Avignon, Aix-en-Provence and Manosque.

The average altitude of the vineyard is at 300 meters. Late maturity zone.

TERROIR

Ancient alluvial deposits with flat and round pebbles, limestone marl, some areas called Collets du Luberon, meaning rocky zones close to clay, results of alpine diluvium flows.

AGEING

Wine elaborated by Saignée method. Vinification in stainless steel tanks until January, the wine is then bottled after fining.

VARIETALS

Cinsault, Grenache, Syrah

SERVING

10-12°C on hors-d'oeuvres, cold buffets, tomato salads, grilled meat, ... and other summer lunches.

TASTING

Colour: Pale pink with pastel shots. Nose: Perfume of rose petals and citrus fruit. Flavour: Grapefruit aromas and fresh fruit give an intense and balanced wine.

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