



# FAMILLE PERRIN

## Les Crus



### Perrin Reserve Cotes du Rhone Blanc 2009

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#### 酒款介绍

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#### 年份概况

2009年对南罗纳河谷来说是优秀年份。它混合了成熟的果实，口感饱满和谐，结尾清爽伴随优雅单宁味。

#### 地点

葡萄园位于Ouveze和Aigues河之间，土壤轻质疏松

#### 风土

复杂多变的河流冲积岩混合风化石灰粘土

#### 陈酿

采用气囊压榨技术，低温澄清，分离酒泥后在不锈钢罐中进行常规酒精发酵，陈储至次年6月过滤装瓶。

#### 葡萄品种

Marsanne, 胡珊, 维奥涅尔, 白歌海娜

#### 侍酒

清淡或略带辛辣的菜肴，烤鱼和浓味鱼汤搭配饮用

#### 品鉴

颜色：清亮金黄色略带绿色调；

香气：浓郁的桃子和杏子等水果风味，丝丝白花气息倍感新鲜；

口感：圆润饱满，余味平衡带清脆的矿物气息。

#### 评论与奖项

"This is a dynamite dry white Rhone wine. It's a blend of Grenache, Viognier, Marsanne and Roussanne. It sees no oak, so only the fruits has the stage. It's bone dry; it has a finish that's tart bitter like rose water. The flavors are tropical with a slam of minerality and floral tones. It's true from start to finish. Pair it with salads, seafood and grilled chicken."

The Detroit News, 16/10/2010



87/100

"I wish regulations prohibited the use of Reserve when that's all the producer makes (or exports). And the fact is, this wine needs no labeling hype. It's very good. Made from the typical blend of white Rhone grapes--Viognier, Marsanne, Roussane, Bourblanc and Grenache Blanc--it's floral and refined. Hints of honeysuckle are a foil for the delicate stone fruit notes. It avoids the heaviness that can plague whites from the southern Rhone. It would be equally at home before as with a meal."

Michael Apstein, Wine Review Online, 27/10/2010



87/100

"Best buy."

This is rich and refreshing at once, like a cold, juicy white peach, succulent and mouthfilling. For scallops in a curried cream sauce."

Wine & Spirits, 01/10/2010



85/100

"Fresh and breezy, with green plum and melon rind notes that stay focused through the light-bodied finish."

Wine Spectator, 30/10/2010



88

"The 2009 Perrin et Fils Cotes du Rhone Reserve blanc (50% Grenache Blanc and the rest Viognier, Roussanne and Marsanne) exhibits fresh aromas of quince, honeysuckle and citrus in its medium-bodied, nicely textured, dry, crisp personality. It is meant to be consumed over the next 1-2 years."

Wine Advocate, 01/10/2010

