



FAMILLE PERRIN

Les Crus

Famille Perrin Côtes du Rhône Rosé Réserve - 2022

A faithful expression of Côtes du Rhône Rosé, keep this wine on hand to enjoy during the summer.



PRESENTATION

An intense rosé typical of Côtes du Rhône.

THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

LOCATION

This wine is produced from our vineyard Le Grand Prébois in Orange.

TERROIR

There are 2 types of soils at Le Grand Prébois, stone, clay and limestone on one side and gravel and clay on the other.

AGEING

The grapes are harvested early in the morning to benefit from the freshness of the night. The proximity of the vines to the Grand Prébois cellars allows the grapes to be pressed straight after picking. After pressing, the juices are cold settled in order to remove suspended particles. The alcoholic fermentation takes place in stainless steel tanks and lasts about 15 days, the temperatures are regulated between 14 and 16 ° C. The wines are then racked and aged in stainless steel tanks until bottling.

VARIETALS

Cinsault, Grenache, Mourvèdre, Syrah

SERVING

Serve chilled with light foods, Mediterranean dishes or as an aperitif.

TASTING

Seductive pale pastel-pink colour with shiny reflections. With great finesse, the nose opens up with a subtle aromatic bouquet with notes of white spring flowers such as acacia and lily of the valley. Delicate and elegant, the palate reveals great freshness which continues with a beautiful length.



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