



# Famille Perrin Réserve Côtes du Rhône Blanc -2019

Characteristic of Viognier and its floral notes, this is a wine with an 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

The years in 9 regularly mark the memory of winegrowers and this vintage was no exception. After an early bud burst in early April, flowering was gradual and took place in good conditions in all the vineyards. Then a hot summer began in late June, which the vines bravely resisted: they suffered little from water stress, thanks to the chamomile herbal infusions we sprayed on the vegetation to cope with the heat. Finally, the harvest went as usual, without any particular precocity. The wines are promising; a vintage in 9 is born, once again, under a lucky star.

## 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.

## WINEMAKING

The grapes are harvested early in the morning to benefit from the freshness of the night. 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 at 16  $^{\circ}$  C. The wines are then racked and aged in stainless steel tanks until bottling.

## **VARIETALS**

Grenache blanc, Marsanne, Roussanne, Viognier

## **SERVING**

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

## TASTING

Attractive pale yellow colour with slightly green undertones. This wine shows a subtle, slightly buttery nose, with notes of white flowers such as almond and honeysuckle. The freshness on the palate has a nice minerality, enhanced by a delicate bitterness on the finish.





# **REVIEWS AND AWARDS**

88/100

**Wine Spectator** 

"Lively lime, star fruit and green melon fruit flavors bounce through this white, with an unadorned, floral finish. Drink now."

Wine Spectator, 28/02/2021

**JEB** DUNNUCK

88/100

"Always a good value, the 2019 Côtes du Rhône Reserve Blanc has pretty melon and pineapple fruit notes as well as a medium-bodied, nicely rounded texture, good purity, and balancing acidity. This food-friendly, delicious white should keep for another year or two."

Jeb Dunnuck, 25/11/2021

