



FAMILLE PERRIN

Les Crus



Famille Perrin Luberon Blanc 2011

An aperitif wine or to accompany simple cuisine, a great everyday white wine!

PRESENTATION

If you enjoy quaffable wines, this is an ideal one for an aperitif or with a simple cuisine

THE VINTAGE

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

LOCATION

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque.

The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

AGEING

The grapes are lightly crushed, then pressed in a pneumatic press, prior to clarification of the must and cool fermentation.

This takes place in vats for 90% of the blend, with 10% fermented in new oak barrels with lees-stirring.

In stainless steel tanks until the month of January, when the wine is bottled after fining.

VARIETALS

Bourboulenc 30%, Grenache 30%, Ugni blanc 30%, Roussanne 10%

SERVING

8°C with a starter or a cold buffet

TASTING

Colour: bright yellow with tints of green.

Nose : green fruit, wheat, hazelnuts.

Mouth : soft, delicate, aromatic

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

