



FAMILLE PERRIN

Les Crus

Famille Perrin Cairanne Blanc Peyre Blanche - 2023

Our vineyard at Cairanne extends over 14 hectares to the south-west of the old village. The soils are very stony and made up of clay and sedimentary sand known as 'safre'.



PRESENTATION

Cairanne, situated between Rasteau and Sainte-Cécile Les Vignes, is home to one of the finest terroirs in the Southern Rhône. Here the vines are cultivated 100% organically and produce deliciously mouth-watering, fruit driven wines, with very fine tannins.

THE VINTAGE

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devalting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

LOCATION

Our 14 hectares of vines in the heart of this historic winegrowing region, acquired in 2008, sit in the west of the AOP, and south-west of the old village, between Rasteau and Sainte-Cécile Les Vignes. This ideal position enables the Grenache to ripen slowly. A section of the vineyard was planted in the fifties.

TERROIR

Superb terraces of clay, gravel, and soft sandstone. The name of this wine is a reference to this chalky terroir of white stones ('Peyre' from the French 'pierre' meaning stone and 'Blanche' meaning white).

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 ° C. The wines are then raked and aged in stainless steel tanks until bottling.

VARIETALS

Grenache blanc, Clairette, Roussanne

TASTING

Elegant golden-yellow colour full of vivacity, with shiny reflections. Particularly complex and aromatic, the nose offers gourmet aromas of nougat underlined by a subtle and delicate aging in wood which brings richness. The palate is distinguished by its liveliness, its amplitude and its perfect balance with superb notes of roasted almonds which are expressed with delicacy and a remarkable freshness, reinforced by a beautiful acidity. A very elegant wine, with a beautiful balance between freshness and complexity.



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FOOD PAIRINGS

This wine goes perfectly with dishes such as bouchées à la reine or goose stuffed with morel mushrooms served with celery purée.

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