



FAMILLE PERRIN

Les Crus

Famille Perrin Châteauneuf du Pape Blanc Les Sinards - 2022

This white Châteauneuf-du-Pape is a rare wine whose elegance and aromatic breadth live up to the appellation.



PRESENTATION

This rare, limited quantity wine is made from parcels managed by the Château de Beaucastel team. It is characterized by its elegance, its freshness, and its immediate accessibility.

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

The white grapes for this Les Sinards Blancs come from our Clos de Châteauneuf-du-Pape with a plot of two and a half hectares (1 hectare of white Grenache and 1 hectare of Clairette) just next to one of the parcels that go into Les Sinards Rouge.

TERROIR

Alpine diluvium deposits, pebbles, and clay.

AGEING

From the month of August onwards we carry out maturity checks and taste the berries regularly to determine the optimum harvest date. The grapes are immediately pressed on their arrival in the cellar in a pneumatic press. The must is then chilled and cold settled, with no intrans used. Each grape variety is vinified separately. Fermentation begins in the vat, and straight away the must is transferred into demi-muid barrels with regular stirring to add smoothness and structure. This is an essential process to preserve the texture and add richness and complexity to the wine, notably for the Clairette which is a fairly delicate grape. After several months in barrel the wine is lightly fined before being bottled. Our objective in making this wine is to seek out maximum freshness and finesse.



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



VARIETALS

Clairette, Grenache blanc, Roussanne

14.5 % VOL.

Contains sulphites.

SERVING

Serve chilled at 10°C in tasting glasses.

Pairings: cheese platter, salmon with fresh tagliatelle with lemon butter.

TASTING

Elegant golden colour with shiny reflections. Subtle and delicate, the nose reveals a seductive aromatic bouquet with notes of white flowers, acacia and honey highlighted by notes of brioche which bring pleasantness. The palate starts with an opulent attack before revealing a beautiful balance, all roundness, with superb aromas of white-flesh fruit and almond. The very long finish is punctuated by a touch of delicate bitterness. An elegant wine, of great finesse.

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