

# FAMILLE PERRIN



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## Marks & Spencer Côtes du Rhône Rouge - 2010

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### THE VINTAGE

In 2010, all the right conditions were united to produce an exceptional vintage.

Heavy rainfall during spring, followed by a very hot summer and an Indian summer in September allowed for great harvest conditions.

This vintage produced very balanced wines with intense notes of fruit and great finesse.

### LOCATION

This wine is a blend of Grenache (mainly from our Prébois vineyard in Orange), Syrah from further north (from our vineyard in Vinsobres) and Mourvèdre.

### TERROIR

The vineyard of Prébois has clayey limestone soils covered with stones. In Vinsobres the terraces are rich in quartz and marl limestone

### AGEING

After the harvest is sorted and destemmed, vinifications take place in stainless steel and oak. Ageing occurs in tanks and Foudre 25% of the year.

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### SERVING

Serve at 18°C with beef, lamb or poultry. Lamb curry with orange zest and roasted red peppers is a perfect match.

### Famille Perrin

Château de Beaucastel, Chemin de Beaucastel, 84350 Courthézon

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

