



# FAMILLE PERRIN

## *Les Crus*



Famille Perrin - Les Crus, AOC Beaumes de Venise, VDN Blanc, 2010

*Located at the foot of the Dentelles de Montmirail, Beaumes de Venise benefits from a hot climate. This allows great maturities that produce a Vin Doux Naturel, pairing well with desserts and fruits.*

### PRESENTATION

Located at the foot of the Dentelles de Montmirail, Beaumes de Venise has a particularly warm climate. This allows the grapes to reach full maturity and therefore produce a Vin Doux Naturel (fortified wine) that will pair perfectly with desserts, especially fruity ones.

### 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

On the Dentelles de Montmirail between the town of Carpentras and the village of Vacqueyras.

### TERROIR

Eroded porous limestone mixed with red clay and a large quantity of sand.

### AGEING

The winemaking process follows that of white wine for the most part; the grapes are crushed immediately. Racking of the must, low temperature fermentation. Fortification to keep a minimum of 125g of residual sugar. Fortification in stages. Exclusively stainless steel tanks with early bottling upon filtration.

### VARIETALS

Muscat blanc à gros grains, Muscat blanc à petits grains

### SERVING

Serve at 7°C to 8°C with any dessert except chocolate desserts.

### TASTING

Nose: Intense notes of Muscat and mint

Mouth: Sweet, exotic honey, rich and intense



### Famille Perrin - Les Crus

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