



# FAMILLE PERRIN

## Les Crus

### Famille Perrin Luberon Rosé - 2023

*If you like easy drinking rosé wines, this one is perfectly suiting aperitifs and simple cookery.*



#### 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

Located largely in the regional park of the Luberon, on equal distance from Avignon, Aix-en-Provence and Manosque. The average altitude of the vineyard is at 300 meters. Late maturity zone.

#### TERROIR

Ancient alluvial deposits with flat and round pebbles, limestone marl, some areas called Collets du Luberon, meaning rocky zones close to clay, results of alpine diluvium flows.

#### AGEING

The harvest takes place between the last days of August and mid-September, when the grapes have reached optimal maturity. This is defined by analysis and berry tastings. Harvest takes place early in the morning to preserve the freshness of the fruit and avoid oxidation of the aromas. As soon as the grapes arrive at the winery, they are pneumatically pressed which allows to extract the musts. Fermentation starts after settling and lasts about 15 days in temperature-controlled stainless steel tanks. After fermentation, the wines are kept in stainless steel vats and slightly fined before bottling.

#### VARIETALS

Grenache blanc, Grenache noir, Mourvèdre, Syrah, Vermentino

#### SERVING

10-12°C on hors-d'oeuvres.

#### TASTING

Beautiful clear pale-peach colour, with shiny reflections. The nose reveals a seductive, very fresh and particularly fruity aromatic bouquet, with notes of red fruit, nectarines and blood oranges. Full of greediness and liveliness, the palate is well balanced and offers tasty aromas of juicy fruit associated with delicate tangy notes full of freshness, before a long sapid finish, highlighted by a slight bitterness.



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REVIEWS AND AWARDS

**Decanter** 88/100

"This is from cooler Luberon vineyards at 300m on old alluvial gravel, limestone and old clay. The fruit has great intensity, with ripe peach aromas. On the palate there is some bold, dark fruit from the Mourvèdre and Syrah, with hints of blackberries, spice, sloes and wild hedgerow giving greater weight and depth. The acidity brings intense blood orange – more defined than just grapefruit and citrus – with a fresh crunchy pithiness."

**Decanter, 11/03/2024**

