



FAMILLE PERRIN

Les Crus



Famille Perrin Nature Côtes du Rhône Rouge 2010

Classic Côtes-du-Rhône, this wine is produced from organically grown grapes. Grenache and Syrah complement each other in this soft wine with aromas of red fruit and Garrigue. The finish is velvety. Organic is good!

PRESENTATION

Certified organic by Ecocert, Perrin Nature is not only an organic Côtes-du-Rhône but also a great wine. Using our experience in organic farming at Beaucastel (one of the first big estates to turn to organic farming 40 years ago), this wine is a beautiful expression of fruit with delicate and soft tannins.

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 on intense notes of fruit with a great finesse.

LOCATION

This wine comes from a vineyard located near the village of Tulette between Valréas and Vaison la Romaine, north of Orange on the locality of Domaine de Guarrigon. The vineyard is planted in Grenache and is certified organic by Ecocert.

TERROIR

Chalky clay soils.

AGEING

In tanks and large oak vats.
Traditional vinification with long maceration (almost 3 weeks).

VARIETALS

Grenache, Syrah

SERVING

Service at 16°C/60 °F.

TASTING

Appearance: Medium garnet colour, with bright red reflections.
Nose: The nose shows macerated cherries, spices, licorice and notes of Garrigue (thyme, rosemary, juniper).
Palate: The mouth is full bodied, with lots of fruit and ends with a great freshness. The tannins are elegant and fleshy.

REVIEWS AND AWARDS


JancisRobinson.com

16/20

"Organic. Their aim is to convert to all organic eventually (like Beaucastel, which has been organic since 1950 and biodynamic since 1974). 100% Grenache.

Rather luscious and dense. Very dry and chewy on the end. Lots of attack. Still peppery."

Jancis Robinson, 21/12/2011

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



1/2

NAToE

88/100

"Bright ruby. Scents of dark berries, cherry and allspice, with a subtle floral overtone. Juicy cherry and blackberry flavors show good clarity and decent concentration, with a spicy quality on the back end. Closes with gentle sweetness and good length, the floral note repeating. This fruit was grown in an Ecocert-certified, full-on hippie vineyard, by the way."

Josh Reynolds, 23/05/2012

85/100

"From a biodynamically farmed vineyard, the unsulphured 2010 Cotes du Rhone Nature is pleasant, but not as interesting as its siblings.

Brothers Jean-Pierre and Francois Perrin as well as their four sons, Thomas, Marc, Pierre and Mathieu, have quickly become the dominate wine producers of the entire southern Rhone Valley. They have expanded their operation even further by partnering with the Jaboulets. Now having over 1,200 acres in vine and extensive contracts, this is a high quality locomotive, great news for consumers seeking a range of top quality red and white wines in all price ranges. The Perrins' greatest success is undeniably their enormous quantities of high quality, inexpensive wines called La Vieille Ferme, a white from the Cotes du Luberon and a red from the Cotes du Ventoux. The Perrins are now the top producers of wines from the cool climate southern Rhone appellation of Vinsobres, located in the northern sector of the region and meaning "sober wine." In 2008, the Perrins purchased one of the better estates in Gigondas, Clos des Tourelles, a 25 acre property located at the southern end of the village from which they make two cuvees. True stars in the Perrin portfolio are the white and red Cotes du Rhone from their estate called Coudoulet which is adjacent to the appellation of Chateauneuf du Pape. As longtime readers know, Chateau de Beaucastel makes two of the great white wines of the southern Rhone, although in Chateauneuf du Pape the rather dramatic amelioration of quality that has taken place with white winemaking has given them more competition than they had a decade ago."

Robert Parker, The Wine Advocate

Wine Spectator

88/100

"Quite juicy, with a mix of blueberry, blackberry and loganberry fruit laced with briary tannins and finishing with a good snap of licorice."

Wine Spectator, 31/10/2012

"Côtes du Rhône 2010, Nature, Perrin, France red. Organic. Such brightness to the fruit, this is so summery and fresh. Silky and sensual grenache, full of red cherries, tempered by a slight green olive note. Tannins bite nicely. Serve at 16 C. Drink now-2016. Food-pairing idea: roast chicken with lentils."

The Gazette, 21/06/2013

