





Famille Perrin Cairanne - Peyre Blanche 2018

Our 14 hectare vineyard in Cairanne is located south west of the old village. The soils are stony, made of clay and sand. The wine is fleshy and develops beautiful aromas of blackcurrant, Garrigue and liquorice.

PRESENTATION

Cairanne is one of the best terroirs in the Southern Rhône.

THE VINTAGE

The 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

LOCATION

In the heart of the historical vineyard, south west of the hilltop village between Rasteau and Sainte Cécile Les Vignes. Part of the vinyeard was planted in the 1950's.

TERROIR

Sparse clay and gravel terraces. Sandy Molasses.

AGEING

As of August, we carry out maturity checks and berry tastings to determine the optimal date for harvest. The crop is manually picked and the grapes are sent to the cellar. After sorting, they are destemmed and vatted. Fermentation takes place over approximately 15 days. The extraction is managed according to daily tastings, which will determine if we pump-over or punch-down. When the maceration is finished, we rack and put the juices into large oak Foudres or stainless steel vats.

VARIETALS

Grenache, Syrah

SERVING

18°C with Provençal cuisine.

TASTING

Beautiful deep and intense purple colour. The fruity and expressive nose is an explosion of red fruit with spicy notes of pepper and juniper. Round and silky on the palate, it is a well-balanced wine between ripe fruit and slightly chalky tannins which bring elegance and structure. Ageing potential of 2 to 3 years.

