



# FAMILLE PERRIN

## Les Crus



### Famille Perrin Réserve Côtes du Rhône Blanc

*Characteristic of Viognier and its floral notes, this is a wine with an incredible freshness and great depth. It will be a wonderful match for Mediterranean dishes and fish.*

#### PRESENTATION

A remarkably fresh and deep wine, with typical Rhône characteristics, great with Mediterranean food and rockfish.

#### THE VINTAGE

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

#### LOCATION

Located on the fresh and light soils of Cairanne and Jonquières. The vineyard is situated between the rivers of Ouvèze and Aigues

#### TERROIR

Recent alluvial deposits of calcareous origin with variations according to the river path, clayey limestone

#### AGEING

Crushing in pneumatic presses, fining of the must and refrigeration. Regulated fermentation in tanks.

#### VARIETALS

Grenache blanc, Marsanne, Roussanne, Viognier

#### SERVING

With delicate or spicy (saffron) dishes, grilled fish, bouillabaisse

#### TASTING

Colour: golden yellow with green undertones, bright and clean.

Nose: very intense with ripe yellow fruits (apricot and peach) and white flowers bringing freshness.

Mouth: round and full, very balanced, mineral finish

#### REVIEWS AND AWARDS

**Wine Spectator**

87/100

"Notes of fresh white peach and green almond mingle in the floral-framed white, followed by a flash of melon rind on the finish."

**Wine Spectator, 31/10/2012**



#### Famille Perrin - Les Crus

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





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"Moderately complex in style, this is a full bodied, finely flavored blend with good balance and a very long finish. It tastes of peach, pear, and lemon peel aromas/flavors. Exceptional."

**Restaurant Wine, 31/10/2012**



87/100

"Perrin's other inexpensive wines include the Perrin 2011 Côtes du Rhône Reserve white. A blend of 50% Grenache Blanc, 20% Viognier and the rest Marsanne and Roussanne, this wine has loads of minerality along with some tropical fruit notes and intriguing white currants and quince. It is truly a serious wine and an ideal aperitif or food wine."

**Wine Advocate, 01/10/2012**

89/100

"Smooth, ripe and rich with density and tangy fruit; clean, bright and long."

**Anthony Dias, Blue Reviews, 01/11/2012**



86/100

"A crowd-Pleaser, this is both rich in lemon pith flavor and zesty in acidity. Its brightness will bring back a little summer with a celery root salad this winter."

**Wine & Spirits, 01/02/2013**



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"Elegantly flavored, full bodied and crisp, a wine with peach, lemon peel, honey and roasted nut aromas/flavors and a crisp, persistent finish. Exceptional value."

**Restaurant Wine**

89/100

"This is a sly little bees-wax scented Rhône white that will work into your affections. the first sip or two might leave you unimpressed, but suddenly the centripetal force pulls you in to a core of aromatic ripe fruit. True, a little more length would be really terrific - but then the wine would probably cost twice as much."

**Marguerite Thomas, Wine Review Online, 10/09/2013**

