



FAMILLE PERRIN

Les Crus



Famille Perrin Réserve Côtes du Rhône Rouge 2010

Le Côtes-du-Rhône par excellence. Fruité et charnu, avec de beaux tannins, c'est le grand vin du quotidien issu quasi-exclusivement de nos vignobles du Grand Prébois (pour le Grenache) et de Vinsobres (pour le Syrah). Un beau vin, à avoir toujours à proximité ...

PRÉSENTATION

Le Côtes-du-Rhône par excellence. Fruité et charnu, avec de beaux tannins, c'est le grand vin du quotidien.

LE MILLÉSIME

Le millésime 2010, ou l'association de toutes les conditions nécessaires à la production d'un millésime exceptionnel.

Les fortes précipitations du printemps ont laissé place à un été très chaud, suivi par un été Indien, idéal pour la période des vendanges.

De ce millésime, sortent des vins très équilibrés, aux notes de fruits intenses et d'une grande finesse.

SITUATION

Ce vin est un assemblage de Grenache (issu notamment de notre vignoble du Prébois près d'Orange), de Syrah plus nordiques (dont celles de nos vignobles de Vinsobres) et de Mourvèdre.

TERROIR

Sur le vignoble du Prébois, sols caillouteux argilo-calcaires et sols graveleux argileux. A Vinsobres, terrasses riches en quartz et calcaire marneux.

ÉLEVAGE

La vendange est triée et égrappée, puis les vinifications se font en cuves inox et bois. Elevage en cuves et en foudres (25%) pendant un an.

CÉPAGES

Grenache, Mourvèdre, Syrah

SERVICE

Servir à 18°C.

Accord : Boeuf, agneau, volaille en sauce, grillades.

DÉGUSTATION

Aspect : belle robe Rubis profond aux reflets violacés.

Nez : encore un brin lactique, le nez montre d'intenses arômes de fruits rouges confits, la confiture de framboise, d'épices, de poivre noir.

Saveur : souple et ronde, structurée en fraîcheur



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION.



PRESSE & RÉCOMPENSES



88/100

"Another top value is the 2010 Côtes du Rhône Reserve red, a blend of 50% Grenache from their vineyards at Grand Prebois (adjacent to the Beaucastel estate), 20% Syrah from further north in Vinsobres, and the balance Carignan, Cinsault and other permitted grapes. The wine offers abundant amounts of red and black fruits intermixed with hints of tobacco leaf, earthy soil, pepper and spice. This supple-textured, delicious red is exactly what one expects of a very good Côtes du Rhône."

Robert Parker, Wine Advocate, 01/11/2011



15,5/20

"From three vineyards: Syrah from Vinsobres, Grenache from Orange, Mourvèdre from close to St-Maurice. They claim that of all the widely available Côtes du Rhône, this is one of the few based on estates. Relatively simple nose. Good freshness and fruity attack but still pretty young and chewy."

Jancis Robinson, 21/12/2011

88/100

"Deep ruby. Aromas and flavors of cherry and blackberry, complicated by a floral element and a hint of peppery spice. Shows a refreshingly tangy quality on the floral-accented finish. This is an excellent value."

Josh Reynolds, 23/05/2012

14,5/20

"Plein et structuré, un Côtes-du-Rhône sérieux, parfait pour les viandes grillées."

Bettane & Desseauve, 01/09/2012

"Famille Perrin is a regional superstar and its grenache-led 2010 Côtes du Rhône Réserve Rouge is rich and elegant with licorice and wild berry aromatics and a meaty, mouth-filling body of balanced black fruit."

Peter Rockwell, Metro Canada, 17/01/2013

"Séduisante cuvée d'un millésime exceptionnel où le fruit intense et riche vogue sur des notes fraîches de tanins veloutés mais bien structurés. Style de vin exquis, facile à accorder au quotidien ou pour les amis qui débarquent à l'improviste."

Vins et Vignobles, 01/09/2012



86/100

"A light-bodied, floral style, offering violet, high-toned cherry and damson plum notes that carry through the sandalwood-framed finish."

Wine Spectator, 31/10/2012



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"The Reserve is full bodied and fairly intense in flavor; a wine with good depth and balance. It has ripe fruit (berries, red currant), pepper, and violet aromas/flavors."

Restaurant Wine, 31/10/2012

"Soft, round and fruity, this is an affordable, everyday red that's very versatile. "It's always a pleasant surprise to find a red in this price range that has this much complexity," Uygur said. "It's a well-balanced wine," Tidwell said. "I like its savory, earthy elements with the earthiness of the dish." He added that the wine's weight and texture also complemented the risotto. Hammett called it a happy compromise between the overly tannic reds and the overly fruity wines. Luscher found it a good Côtes du Rhône for the money. She and Uygur noted that the wine's spice and pepper notes played well with the fall spices in the dish."

The Dallas Morning News, 30/10/2012



87/100

"From the makers of famed Château de Beaucastel, this dependable Côtes du Rhône red delivers a classic profile for the appellation. It's medium-bodied, with tart red berries in the foreground, accented by herbal-peppery notes and fresh tang. Not hugely concentrated for the warm 2010 vintage but solid. \$17.99 in B.C., \$17.47 in Saskatchewan, \$15.95 in Quebec, \$18.29 in New Brunswick, \$16.99 in Nova Scotia, \$17.48 in Newfoundland."

The Globe and Mail

"Un vin vin rouge vineux, d'un certain tonus, juteux, au ton juste, bien équilibré.

Fruité frais, belle acidité, tanins fins, belle longue finale sur le fruit. Bien agréable, se laisse boire.

Composé à 60 % de grenache et à parts égales de syrah et de mourvèdre.

« Vinification: deux procédés sont utilisés pour la vinification. D'abord, la vendange est chauffée (procédé Perrin) puis vinification traditionnelle après égrappage. Le tout est effectué en cuves de 150 hectolitres d'innox ou de béton. Le vieillissement se fait en cuve et foudre (25% de la production) pour une période d'un an.»"

Marc André Gagnon, Vin Québec, 27/11/2013

88/100

"Another excellent vintage for this cuvée, which always seems to offer plenty of southern Rhône character for not much money, the Côtes du Rhône Réserve, a blend of 60% Grenache, 20% Syrah, 20% Mourvèdre that's aged primarily in tank, possesses a perfumed, sweet bouquet offered cherries, fresh flowers, garrigue, and wet stone like minerality. Medium-bodied, lightly textured, and balanced, with juicy acidity that will make it versatile on the dinner table, this downright gulpable, delicious Côtes du Rhône should be enjoyed over the coming 2-3 years."

Jeb Dunnuck, The Rhône Report, 11/03/2012

"Wow. I'm tempted to stop there [at the first wine on the list of five Bargain Bottles]. In southern France, the 2010 vintage was terrific, and this inexpensive Côtes du Rhône from the producers of the famed Château Beaucastel Châteauneuf-du-Pape tastes like its more expensive sibling. There are deep fruit and gritty tannins, plus a laserlike focus that suggests this wine will age extremely well. There's no excuse not to buy a case and enjoy it over the next several years."

Deb Lindsey, The Washington Post

 WINEACCESS

88/100

"Deep ruby. Cherry and dark berries on the pungent nose. Offers gently sweet blackberry and cherry flavors and picks up slight bitterness with air. Finishes on a smoky note, with good energy and a touch of bitter cherry."

International Wine Cellar

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The Washington Post, 02/05/2012

