



FAMILLE PERRIN

Les Crus



Perrin Réserve Côtes du Rhône Rouge 2009

Klassischer Côtes du Rhône. Fruchtig, frisch und fleischig, mit wunderschönen Tanninen. Ein großartiger Wein für jeden Tag, der fast ausschließlich aus unseren Grand Prébois Weinbergen (Grenache) und den Weinbergen im Vinsobres (Syrah) stammt. Ein schöner

VORSTELLUNG

Côtes du Rhône par excellence". Fruchtig und fleischig mit schönen Tanninen, ein großartiger Alltagswein.

DER JAHRGANG

2009 ist ein sehr guter Jahrgang im südlichen Rhône-Tal. Es ist eine Kombination aus reifen Früchten, im Mund vollmundig und harmonisch, ein saftiger Abgang mit eleganten Tanninen.

LAGE

Dieser Wein ist eine Mischung aus Grenache (hauptsächlich aus unserer Prébois-Weinberg in Orange), und Syrah aus dem nahen Norden (aus unserem Weingut in Vinsobres) und Mourvèdre.

TERROIR

Der Weinberg des Prébois hat lehmige Kalkböden und ist bedeckt mit Steinen. In Vinsobres sind die Terrassen reich an Quarz und Kalkmergel.

REIFE

Die Ernte wurde sortiert und abgebeert, die Weinbereitung erfolgt dann in Edelstahl und Eiche. Reifung in Tanks und Foudre (25%) innerhalb eines Jahres.

REBSORTEN

Syrah, Mourvèdre, Grenache

SERVIEREN

Servieren bei 18 ° C zu Rind, Lamm oder Geflügel.

VERKOSTUNG

Farbe: schöne rubinrote Farbe mit violetten Untertönen. Nase: Noch etwas Milchsäure, jedoch intensive Noten nach roten Früchten, Himbeerkonfitüre, Gewürze, Pfeffer. Mund: weich und rund, mit Frische, strukturiert

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DER MISSBRAUCH VON ALKOHOL SCHADET IHRER GESUNDHEIT. KONSUMIEREN UND IN MAßEN GENIEßEN.



TESTBERICHTE UND AUSZEICHNUNGEN

89/100

"The Réserve Perrin Côtes du Rhône Rouge 2009 speaks to how good the vintage is. Try this delicious Rhône red blend where the fruit is ripe and round and the nose fresh and peppery flecked with the famous scent of wild herbs or garrigue and meaty notes. The palate is almost glossy with smooth textures and ripe, plummy, black cherry flavours and notes of mandarin skin. Super value and it will only likely get better in bottle for the next few years. Stock up."

Vancouver Sun, 30/11/2011



87/100

"Lightly firm, with good cherry, warm stone and grilled herb notes that stay focused through the bright finish. Drink now. 75,000 cases made."

Wine Spectator, 31/10/2010



89/100

"A sensational bargain, the 2009 Perrin et Fils Côtes du Rhône Reserve red is composed of 60% Grenache (from the estate vineyards at Prebois), 20% Syrah (from the estate vineyards in Vinsobres), and 20% Mourvedre. It offers lots of black cherry fruit, underbrush, licorice, pepper, and spice notes in a medium-bodied, richly fruity style with no hard edges. Their 2008 was a surprisingly good effort, but the 2009 is slightly riper and bigger."

Wine Advocate, 01/10/2010

88/100

"Bright violet color. Red berries and white pepper on the fragrant nose. Juicy, focused raspberry and cherry flavors show good depth and pick up a floral element with air. Packs a punch without carrying any excess weight and finishes with gentle sweetness and good length."

Josh Reynolds, 23/05/2012



88/100

"Fresh, nuanced and just slightly herbal, this is a refreshingly easy to drink Côtes du Rhône made for everyday consumption. Cherry and plum notes are dressed up with hints thyme and cracked pepper, while some cocoa-like textures and flavors linger on the finish."

Wine Enthusiast, 01/07/2012

"In the glass: This wine is a deep garnet red with a semi-opaque core going out into a bright-garnet rim definition with fairly high viscosity.

On the nose: There is classic Cotes du Rhone character emanating with oodles of peppery spice over crushed black fruit with the so-called garrigue component, which can best be described as a ratatouille with peppers and stewy black fruit, touches of iodine, tar, violets and wet tobacco underlying, and definitely earthy in the minerals department.

On the palate: The wine is quite rich and full-bodied right off the bat and then there is nicely balanced rustic and earthy black fruit components with black and white peppercorn action, sort of pomegranate compote with loganberries and sloe fruit. The midpalate is well-defined and offers more peppery fruit, going into a solid yet soft finish that rounds out the wine well.

Odds and ends: This is a wine that comes from the illustrious Perrin Family, whose most famous property is the highly regarded Château de Beaucastel in the Chateaneuf-du-Pape in the southern part of the Rhône Valley. What I have found by tasting thousands of wines annually, is that even simpler wines made by great winegrowers tend to be good in quality, meaning there is a certain guarantee that you're going to be drinking a nice wine if a family of some repute is behind it. The blend is a typical one from this region and is called GSM for short. You should unscrew the top about one hour before consumption, thereby giving the wine some oxygen and breathing time. Serve with lemon-pepper chicken or meat. It will be good to drink through 2014."

Gil Lempert-Schwarz, Las Vegas Review-Journal, 08/02/2012

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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."

International Wine Cellar, 01/06/2012

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