



FAMILLE PERRIN

Les Crus



Perrin Réserve Côtes du Rhône Rouge 2009

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

2009 est un grand millésime dans la Vallée du Rhône Sud. Il combine un très joli fruit, une bouche ample et harmonieuse, une finale friande et se caractérise par une structure de tannins très fins.

SITUATION

Ce vin est un assemblage de Grenache (issus 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 cuve inox et bois. Elevage en cuve et en foudre (25%) pendant un an.

CÉPAGES

Syrah, Mourvèdre, Grenache

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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www.familleperrin.com



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



PRESSE & RÉCOMPENSES

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"Régulièrement mentionnée dans le Guide, cette cuvée est issue des traditionnels grenache (50 %), syrah et mourvèdre. Vêtue d'une belle robe grenat, elle affiche d'emblée ses arguments: de l'intensité (fruits et épices), de la rondeur, du gras, de la générosité. Un Côtes-du-Rhône bien dans le style des vins de ce terroir."

Guide Hachette 2011

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

Wine Spectator

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

15/20

"Arômes de fruits noirs et de ronces, corps savoureux avec des notes de laurier et de thym, sur le fruit mais également avec une trame tannique sérieuse."

Guide Bettane & Desseauve des Vins de France 2012, 01/11/2011

"Un vin rouge fruité et charnu."

France Soir, 08/11/2011

L'express

15/20

"Savoureux, sur le fruit, avec une trame tannique sérieuse."

L'Express, 07/11/2011

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

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"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 Chateauneuf-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



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

