









Famille Perrin Nature Côtes-du-Rhône Rouge -2017

PRESENTATION

Certified organic by Ecocert, Perrin Nature is not only an organic Côtes-du-Rhône but also a great wine. Using our experience in organic farming at Beaucastel (one of the first big estates to turn to organic farming 40 years ago), this wine is a beautiful expression of fruit with delicate and soft tannins.

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

LOCATION

This wine comes from a vineyard located between Valréas and Vaison-la-Romaine, north of Orange. The vineyard is planted in Grenache and Syrah.

TERROIR

Chalky clay soils.

AGEING

The harvest date is determined by checking the ripeness of the grapes with analysis and tasting the berries. As soon as they arrive at the winery, the grapes are sorted and destemmed. The fermentation takes place in temperature controlled stainless steel tanks between 150hl and 190hl. The extraction is done by pumping over and the frequency is determined by tasting. After racking and malolactic fermentation, the wines are transferred partly to oak barrels and partly to stainless steel vats where they will be aged for a year.

VARIETALS

Grenache, Syrah

SERVING

Serving temperature 15-16°C.

TASTING

A beautiful 2017 vintage with great maturity. The nose reveals a beautiful expression of Grenache quite ripe without being tannic. Rich in the mouth, it offers a nice complexity with aromas of spices, garrigue, blackcurrant and white pepper.

REVIEWS AND AWARDS

Wine Spectator

"Sleek and fresh in feel, with cassis and blood orange notes racing through, lined with sanguine and mineral elements. Not big, but delivers nice purity and cut. Drink now through 2020."

Wine Spectator, 15/11/2019



EN MAGNUM

"La famille Perrin, en plus de signer de grands vins à Châteauneuf-du-pape, fait profiter les appellations de la région de son intelligence du commerce peu commune, notamment en côtes-du-rhône dans les trois couleurs. Elle signe ce vin nature irréprochable, permis par un tri sévère des baies de grenache et de syrah qui arrivent au chai. Fruit éclatant et grande buvabilité, c'est digeste, on en redemande."

En Magnum, 20/05/2020