



FAMILLE PERRIN

Les Crus



Famille Perrin Côtes du Rhône Blanc Réserve - 2024

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

Despite climatic challenges throughout the year requiring constant vigilance and considerable work in the vineyard, the 2024 vintage looks very promising. The harvest began on August 2nd, and the last grapes were picked on October 3rd. Each vineyard was harvested at perfect maturity, with grapes that were both balanced and expressive. The work in the vineyards was demanding, but the efforts made should result in wines of high quality. The first tastings reveal wines with a very good balance, combining fruitiness, tension and finesse. With optimal phenolic maturity, supported by good acidity, they also reveal great freshness and a beautiful structure. Promising qualities for this 2024 vintage which should stand out for its aromatic richness and its aging capacity.

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.

WINEMAKING

The grapes are harvested early in the morning to benefit from the freshness of the night. After pressing, the juices are cold settled in order to remove suspended particles. The alcoholic fermentation takes place in stainless steel tanks and lasts about 15 days, the temperatures are regulated at 16 ° C. The wines are then racked and aged in stainless steel tanks until bottling.

VARIETALS

Grenache blanc, Marsanne, Roussanne, Viognier

SERVING

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

TASTING

The wine has a pale-gold colour with beautiful a shine. The nose is expressive and fruity, dominated by aromas of juicy fruit. There are touches of honey, adding a warm dimension. Elegant aromas of ripe pears bring a touch of freshness. On the palate, the wine is full bodied and gourmet, with a lively and saline finish that brings freshness and beautiful length. The sweetness of the nectarine blends harmoniously with subtle notes of lilac, giving the wine a beautiful floral complexity. A balanced wine with a persistent finish.



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REVIEWS AND AWARDS

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"Certains vins imposent leur élégance tranquille dès la première gorgée. Le «Côtes du Rhône Réserve» de la Famille Perrin est de ceux-là. Malgré une année marquée par des défis climatiques constants, exigeant une attention de chaque instant et un travail acharné dans les vignes, ce millésime 2024 s'avère tout à fait réussi. Dès l'ouverture, le nez est franc : pêches, fleurs, miel, une touche de zeste de citron confit. Puis viennent des notes plus fines : poire mûre, anis léger, un soupçon de fenouil sauvage. C'est net, précis, presque ciselé. En bouche, l'attaque est vive sans être agressive. Le vin déroule une texture souple, légèrement grasse, qui équilibre parfaitement l'acidité. La finale se révèle persistante et salivante, avec une pointe d'amande fraîche et de minéralité crayeuse. On y revient, presque sans s'en rendre compte. C'est un vin de conversation discrète, de repas sincères, de moments sans manières, mais authentiques."

Bacchus

