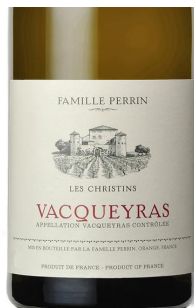




FAMILLE PERRIN

Les Crus



Famille Perrin Vacqueyras Blanc - Les Christins - 2016

THE VINTAGE

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

LOCATION

An 8 hectare leased vineyard, managed by the Chateau de Beaucastel team. Located in the township of Sarrians, south of the Dentelles de Montmirail.

TERROIR

Ancient alluvial Mindel (Garrigues) soils, resting on Helvetian sand and yellow sandstone.

AGEING

The fresh harvest enters the cellar and goes through a cold skin maceration (10°), allowing to extract the fruitiness and fatness. A blend of Grenache Blanc, Clairette and Bourboulenc. Fermentation in thermo-regulated tanks, ageing for 8 months on lees, 60% in stainless steel tanks and 40% in half-muids barrels. This year, we paid special attention during the ageing on the lees.

VARIETALS

Bourboulenc, Clairette, Grenache blanc

SERVING

At 10°C in tasting glasses.



Famille Perrin - Les Crus

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