



FAMILLE PERRIN

Les Crus

Famille Perrin Ventoux Rosé - 2023

Fruit and freshness. Ideal as an aperitif or with a meal with friends.

PRESENTATION

Perrin Ventoux Rosé has everything you would expect from a good rosé wine. Fruit, freshness and a beautiful colour. Ideal as an aperitif or with a meal amongst friend.

THE VINTAGE

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devatting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

LOCATION

Situated on the slopes of the Mont Ventoux, the vineyard benefits from a cooler climate than down in the plain. The grapes mature slowly and maintain a good acidity level. The wine is rich, fresh and balanced.

TERROIR

Sediment left by the seas of the Tertiary period at the base of the chalky Mont Ventoux. Red Mediterranean soils originating from cretaceous hard chalk, calcareous debris and round stones from old alluvium.

AGEING

The harvest takes place between the last days of August and mid-September, when the grapes have reached optimal maturity. This is defined by analysis and berry tastings. Harvest takes place early in the morning to preserve the freshness of the fruit and avoid oxidation of the aromas. As soon as the grapes arrive at the winery, they are pneumatically pressed which allows to extract the musts. Fermentation starts after settling and lasts about 15 days in temperature-controlled stainless steel tanks. After fermentation, the wines are kept in stainless steel vats and slightly fined before bottling.

VARIETALS

Cinsault, Grenache, Syrah

SERVING

10-12° in tulip shaped glasses.

TASTING

Pretty pale rose-petal colour, shiny and limpid. The very refreshing nose is marked by floral notes combined with gourmet notes of strawberry yogurt. Perfectly balanced between great freshness and good tension, the palate is particularly seductive with its saline and blood-orange notes that linger on a long finish.



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