



FAMILLE PERRIN

Les Crus



Perrin Luberon Rosé

PRESENTATION

If you like easy drinking rosé wines, this one is perfectly suiting aperitifs and simple cookery.

THE VINTAGE

The 2013 vintage will be recalled for the continuous work in the vineyard to give the best attention to the grapes during the growing phase.

Even if each vine only gave very few bunches this year, the quality is definitely there.

The 2013 vintage is therefore faithful to the typical character of La Vieille Ferme, an authentic, tasty, truthful wine.

LOCATION

Located largely in the regional park of the Luberon, on equal distance from Avignon, Aix-en-Provence and Manosque.

The average altitude of the vineyard is at 300 meters. Late maturity zone.

TERROIR

Ancient alluvial deposits with flat and round pebbles, limestone marl, some areas called Collets du Luberon, meaning rocky zones close to clay, results of alpine diluvium flows.

AGEING

Wine elaborated by Saignée method. Vinification in stainless steel tanks until January, the wine is then bottled after fining.

VARIETALS

Cinsault, Grenache, Syrah

SERVING

10-12°C on hors-d'oeuvres, cold buffets, tomato salads, grilled meat, ... and other summer lunches.

TASTING

Colour: Pale pink with pastel shots. Nose: Perfume of rose petals and citrus fruit. Flavour: Grapefruit aromas and fresh fruit give an intense and balanced wine.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

