



FAMILLE PERRIN

Les Crus



Famille Perrin Châteauneuf du Pape Blanc Les Sinards - 2024

This white Châteauneuf-du-Pape is a rare wine whose elegance and aromatic breadth live up to the appellation.

PRESENTATION

This rare, limited quantity wine is made from parcels managed by Beaucastel team. It is characterized by its elegance, its freshness, and its immediate accessibility.

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

The white grapes for this Les Sinards Blancs come from our Clos de Châteauneuf-du-Pape with a plot of two and a half hectares (1 hectare of white Grenache and 1 hectare of Clairette) just next to one of the parcels that go into Les Sinards Rouge.

TERROIR

Alpine diluvium deposits, pebbles, and clay.

AGEING

From the month of August onwards we carry out maturity checks and taste the berries regularly to determine the optimum harvest date. The grapes are immediately pressed on their arrival in the cellar in a pneumatic press. The must is then chilled and cold settled, with no intrants used. Each grape variety is vinified separately. Fermentation begins in the vat, and straight away the must is transferred into demi-muid barrels with regular stirring to add smoothness and structure. This is an essential process to preserve the texture and add richness and complexity to the wine, notably for the Clairette which is a fairly delicate grape. After several months in barrel the wine is lightly fined before being bottled. Our objective in making this wine is to seek out maximum freshness and finesse.



VARIETALS

Clairette, Grenache blanc, Roussanne

14,5 % VOL.

Contains sulphites.

SERVING

Serve chilled at 10°C in tasting glasses.

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TASTING

Elegant, bright yellow-gold colour with delicate silver highlights. Subtle and refined, the nose offers a seductive aromatic bouquet, blending floral notes and delicate honey, juicy pears, white peaches, and refined white flowers. Full-bodied, ample, soft, and well-balanced by lovely freshness, the palate reveals superb aromas of white nectarines, underscored by subtle vanilla and fresh almond notes, which add a touch of complexity. The long finish extends these aromas, supported by a delicate bitterness. An elegant, well-structured, and balanced wine of great finesse.

FOOD PAIRINGS

Sole fillet and seasonal vegetable medley, fine goats cheese tart, roasted figs, and lavender honey.

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