



FAMILLE PERRIN

Les Crus

Famille Perrin Cairanne Blanc Peyre Blanche - 2024

Our vineyard at Cairanne extends over 14 hectares to the south-west of the old village. The soils are very stony and made up of clay and sedimentary sand known as 'safre'.



PRESENTATION

Cairanne, situated between Rasteau and Sainte-Cécile Les Vignes, is home to one of the finest terroirs in the Southern Rhône. Here the vines are cultivated 100% organically and produce deliciously mouth-watering, fruit driven wines, with very fine tannins.

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

Our 14 hectares of vines in the heart of this historic winegrowing region, acquired in 2008, sit in the west of the AOP, and south-west of the old village, between Rasteau and Sainte-Cécile Les Vignes. This ideal position enables the Grenache to ripen slowly. A section of the vineyard was planted in the fifties.

TERROIR

Superb terraces of clay, gravel, and soft sandstone. The name of this wine is a reference to this chalky terroir of white stones ('Peyre' from the French 'pierre' meaning stone and 'Blanche' meaning white).

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

Clairette, Grenache blanc, Roussanne

TASTING

Elegant, radiant golden-yellow color with shiny reflections. The nose is delicious and sun-kissed, revealing beautifully ripe aromas of white peach and juicy mango, lifted by a delicate hint of honey in the background that brings roundness and charm. The palate is vivid, ample and perfectly balanced, with delicious notes of almond and a touch of refined bitterness. The freshness and generosity of stone fruits linger on a long with a persistent finish. A very elegant wine, striking a perfect harmony between freshness and complexity.



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FOOD PAIRINGS

This wine goes perfectly with dishes such as bouchées à la reine or goose stuffed with morel mushrooms served with celery purée.

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