



Famille Perrin Cairanne - Peyre Blanche 2019

Our 14 hectare vineyard in Cairanne is located south west of the old village. The soils are stony, made of clay and sand. The wine is fleshy and develops beautiful aromas of blackcurrant, Garrigue and liquorice.

PRESENTATION

Cairanne is one of the best terroirs in the Southern Rhône.

THE VINTAGE

The years in 9 regularly mark the memory of winegrowers and this vintage was no exception. After an early bud burst in early April, flowering was gradual and took place in good conditions in all the vineyards. Then a hot summer began in late June, which the vines bravely resisted: they suffered little from water stress, thanks to the chamomile herbal infusions we sprayed on the vegetation to cope with the heat. Finally, the harvest went as usual, without any particular precocity. The wines are promising; a vintage in 9 is born, once again, under a lucky star.

LOCATION

In the heart of the historical vineyard, south west of the hilltop village between Rasteau and Sainte Cécile Les Vignes. Part of the vinyeard was planted in the 1950's.

TERROIR

Sparse clay and gravel terraces. Sandy Molasses.

AGEING

As of August, we carry out maturity checks and berry tastings to determine the optimal date for harvest. The crop is manually picked and the grapes are sent to the cellar. After sorting, they are destemmed and vatted. Fermentation takes place over approximately 15 days. The extraction is managed according to daily tastings, which will determine if we pump-over or punch-down. When the maceration is finished, we rack and put the juices into large oak Foudres or stainless steel vats.



VARIETALS

Grenache 60%, Syrah 40%

SERVING

18°C with Provençal cuisine.

TASTING

Shimmering purple colour. The nose has a superb aromatic bouquet with aromas of fresh peppers and blackcurrants. Supple and elegant, the mouth develops tasty notes of red fruit and develops into a very pleasant minty finish.

