



FAMILLE PERRIN

Les Crus

Famille Perrin Côtes du Rhône Rouge Signature - 2022



PRESENTATION

Certified organic by Ecocert, Perrin Nature is not only an organic Côtes-du-Rhône but also a great wine. Using our experience in organic farming at Beaucastel (one of the first big estates to turn to organic farming 40 years ago), this wine is a beautiful expression of fruit with delicate and soft tannins.

THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

LOCATION

This wine comes from a vineyard located between Valréas and Vaison-la-Romaine, north of Orange. The vineyard is planted in Grenache and Syrah.

TERROIR

Chalky clay soils.

WINEMAKING

The harvest date is determined by checking the ripeness of the grapes with analysis and tasting the berries. As soon as they arrive at the winery, the grapes are sorted and destemmed. The fermentation takes place in temperature controlled stainless steel tanks between 150hl and 190hl. The extraction is done by pumping over and the frequency is determined by tasting. After racking and malolactic fermentation, the wines are transferred partly to oak barrels and partly to stainless steel vats where they will be aged for a year.

VARIETALS

Grenache, Syrah

SERVING

Serving temperature 15-16°C.



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TASTING

Beautiful deep ruby red colour with garnet undertones. This wine offers a very expressive, complex and generous nose, mixing notes of blackberries and blackcurrants with spicy touches of black pepper. The palate opens with a lively but soft attack, immediately revealing beautiful freshness, before showing elegant roundness with beautiful aromas of ripe fruit and spices, supported by a silky structure with fine tannins. The finish is long and well-balanced and prolongs the tasty fruity and spicy notes.

FOOD PAIRINGS

Grilled lamb chops with Provençal herbs, Provençal ratatouille.

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