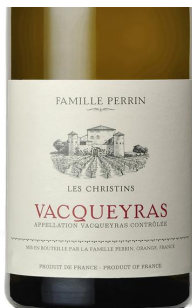




FAMILLE PERRIN

Les Crus



Famille Perrin Vacqueyras Blanc - Les Christins - 2017

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

LOCATION

An 8 hectare leased vineyard, managed by the Château de Beaucastel team. Located in the township of Sarrians, south of the Dentelles de Montmirail.

TERROIR

Ancient alluvial Mindel (Garrigues) soils, resting on Helvetian sand and yellow sandstone.

AGEING

The fresh harvest enters the cellar and goes through a cold skin maceration (10°), allowing to extract the fruitiness and fatness. A blend of Grenache Blanc, Clairette and Bourboulenc. Fermentation in thermo-regulated tanks, ageing for 8 months on lees, 60% in stainless steel tanks and 40% in half-muids barrels. This year, we paid special attention during the ageing on the lees.

VARIETALS

Bourboulenc, Clairette, Grenache blanc

SERVING

At 10°C in tasting glasses.



Famille Perrin - Les Crus

3333 Route de Jonquières, 84100 Orange
Tel. 33 (0) 4 90 11 12 00 - perrin@familleperrin.com
www.familleperrin.com



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

