



Famille Perrin Vacqueyras Blanc Les Christins - 2023

THE VINTAGE

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devatting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great 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.

TASTING

Elegant yellow-gold colour, with shiny silver reflections. Fine and delicate, the nose reveals beautiful aromas of juicy fruit, highlighted by gourmet notes of honey and lemon verbena. Well balanced and beautifully fresh, the palate offers tasty notes of peaches and white flowers which linger on a warm, long finish.

