



FAMILLE PERRIN

Les Crus



Famille Perrin Réserve Côtes du Rhône Blanc

AOC Côtes du Rhône (France), White 2014

Characteristic of Viognier and its floral notes, this is a wine with an incredible freshness and great depth. It will be a wonderful match for Mediterranean dishes and fish.

THE VINTAGE

This year was ideal for whites and rosés. With a warm and damp start to the year, this was promising of a good harvest. The cool summer which followed kept balanced acidity and a sunny harvest gave healthy grapes. The wines are very aromatic with hints of white fleshed fruit and flowers. They have good acidity with a fresh, savory character.

DESCRIPTION

A remarkably fresh and deep wine, with typical Rhône characteristics, great with Mediterranean food and rockfish.

SITUATION

Located on the fresh and light soils of Cairanne and Jonquières. The vineyard is situated between the rivers of Ouvèze and Aigues.

TERROIR

Recent alluvial deposits of calcareous origin with variations according to the river path, clayey limestone.

PROCESS

Crushing in pneumatic presses, fining of the must and refrigeration. Regulated fermentation in tanks. In stainless steel until June, the period when its bottled after fining. Filtered.

GRAPES

Grenache Blanc, Marsanne, Roussanne, Viognier

TASTING

Beautiful bright and shiny colour with green undertones. Floral nose and delicate notes of white-flesh fruit (apple and peach), great aromatic freshness. The mouth is rich and balanced, with great minerality. The finish is long and persistent.

SERVICE

With delicate or spicy (saffron) dishes, grilled fish, bouillabaisse.

