



# FAMILLE PERRIN

## SIGNATURE CÔTES-DU-RHÔNE BLANC 2023

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 WINE

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

### 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 de-stemming 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

The vineyard is located in the northern part of Côtes du Rhône, on the locality of Vinsobres and its surroundings.

### TERRIOR

Stones, gravelly clay and limestone soils.

### WINE MAKING

The grapes are harvested early in the morning to preserve their freshness. After pressing, the juices are cold settled in order to remove suspended particles. The alcoholic fermentation takes place in stainless steel tanks with controlled temperatures of 16°C (61°F). The wines are then racked and aged in stainless steel tanks until bottling.

### VARIETALS

Grenache blanc, Marsanne, Roussanne, Viognier

### TASTING

Beautiful intense yellow-colour, clear and shiny, with silver reflections. Very refined, the nose reveals delicate notes of white flowers highlighted by a gourmet touch of acacia honey. Well balanced, the palate opens with a beautiful fresh attack before evolving towards greater fullness and roundness, revealing seductive aromas of juicy peaches with a long finish with honeyed notes.

### FOOD PAIRINGS

Crab & Mayonnaise, Ardèche trout ceviche and crunchy hazelnuts; “ash log” of Touraine

### GREEN PRACTICES

Certified Organic Grapes (Ecocert)

