



# FAMILLE PERRIN

## SIGNATURE CÔTES-DU-RHÔNE ROSÉ 2023

A faithful expression of Côtes du Rhône Rosé, keep this wine on hand to enjoy during the summer.



### THE WINE

An intense rosé typical of Côtes du Rhône.

### 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 22<sup>nd</sup> 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<sup>th</sup>, with the last devatting on October 23<sup>rd</sup>. 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

This wine is produced from our vineyard Le Grand Prébois in Orange.

### TERRIOR

Clay and limestone soils.

### WINE MAKING

The grapes are harvested early in the morning to benefit from the freshness of the night. The proximity of the vines to the Grand Prébois cellars allows the grapes to be pressed straight after picking. After pressing, the juices are cold settled in order to remove suspended particles. The alcoholic fermentation takes place in stainless steel tanks and lasts about 15 days, the temperatures are regulated between 14°-16°C (57°-61°F). The wines are then racked and aged in stainless steel tanks until bottling.

### VARIETALS

Cinsault, Grenache Noir, Mourvèdre, Syrah

### TASTING

Delicate, clear pale-peach pink colour with shiny reflections. Very fresh, the nose offers a superb aromatic bouquet with floral notes of peonies and iris mixed with seductive notes of raspberries. Well balanced and very lively, the palate reveals delicious aromas of redcurrants underlined by small acidic notes.

### FOOD PAIRINGS

Fish stew with coconut milk, creamy risotto, lime and lychee pavlova.

### GREEN PRACTICES

Certified Organic Grapes (Ecocert)

