



FAMILLE PERRIN

RÉSERVE CÔTES DU RHÔNE 2022

“Côtes du Rhône par Excellence”. Fruity and fleshy with beautiful tannins, its a great everyday wine.



PRESENTATION

Classic Côtes du Rhône. Fruity and fleshy with beautiful tannins, it's a great everyday wine made almost exclusively from our Grand Prébois vineyards (for the Grenache) and our Vinsobres vineyards (for the Syrah). A beautiful wine you should always have around!

THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

LOCATION

This wine is a blend of Grenache (mainly from our Prébois vineyard in Orange), Syrah from further north (from our vineyard in Vinsobres) and Mourvèdre..

TERRIOR

The vineyard of Prébois has clayey limestone soils covered with stones. In Vinsobres the terraces are rich in quartz and marl limestone.

VINIFICATION

The harvest date is determined by checking the ripeness of the grapes with analysis and tasting the berries. As soon as they arrive at the winery, the grapes are sorted and destemmed. The fermentation takes place in temperature controlled stainless steel tanks between 150hl and 190hl. The extraction is done by pumping over and the frequency is determined by tasting. After racking and malolactic fermentation, the wines are transferred partly to oak barrels and partly to stainless steel vats where they will be aged for a year.

VARIETALS

Grenache 40%, Mourvèdre 40%, Syrah 20%

SERVING

Serve at 18°C (64°F) with beef, lamb or poultry.

TASTING NOTES

Seductive intense and deep ruby-red colour with purple undertones. This wine opens with a powerful nose, a real explosion of ripe black fruit, subtly combined with delicate notes of spices. Elegant, the palate has a velvety texture thanks to fine and perfectly integrated tannins and the nose extends into tasty aromas of black fruit well balanced by a beautiful acidity, which brings energy and freshness. The finish, while long, is very harmonious with subtle notes of garrigue, typical of Syrah.

FOOD PAIRINGS

Braised lamb, chocolate fondant.