



FAMILLE PERRIN

SIGNATURE CÔTES-DU-RHÔNE BLANC 2024

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

THE WINE

A remarkably fresh and deep wine, with typical Rhône characteristics.

THE VINTAGE

Despite climatic challenges throughout the year requiring constant vigilance and considerable work in the vineyard, the 2024 vintage looks very promising. The harvest began on August 2nd, and the last grapes were picked on October 3rd. Each vineyard was harvested at perfect maturity, with grapes that were both balanced and expressive. The work in the vineyards was demanding, but the efforts made should result in wines of high quality. The first tastings reveal wines with a very good balance, combining fruitiness, tension and finesse. With optimal phenolic maturity, supported by good acidity, they also reveal great freshness and a beautiful structure. Promising qualities for this 2024 vintage which should stand out for its aromatic richness and its aging capacity.

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 benefit from the freshness of the night. 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 at 16°C (61°F). The wines are then racked and aged in stainless steel tanks until bottling.

VARIETALS

Grenache Blanc, Marsanne, Roussanne, Viognier

SERVING

Serving temperature 7-14°C (45°-57°F).

TASTING

Beautiful bright gold colour, with shiny reflections. Very expressive, the nose is marked by aromas of juicy sweet pears, accompanied by subtle touches of jasmine which bring wonderful freshness. All in harmony, with a beautiful balance combining freshness and roundness, the mouth is revealed to be gourmet, complex and warm, with flavors of yellow nectarines and lychees which extend on a long finish.

FOOD PAIRINGS

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

GREEN PRACTICES

Certified Agriculture Biologique (AB)

