



Famille Perrin Réserve Côtes-du-Rhône Rouge 2021

Famille Perrin, one of the most renowned winemaking families in the Rhône Valley and the family behind the renowned Château de Beaucastel and Miraval estates, is celebrated for crafting wines of exceptional quality and character. The 2021 vintage of Famille Perrin Réserve Côtes-du-Rhône Rouge showcases their expertise with a wine that delivers a blend of richness, freshness, and balance.



- Producer: Famille Perrin
- Appellation: Côtes-du-Rhône, Rhône Valley, France
- Varietal Composition: 40% Grenache, 40% Mourvèdre, 20% Syrah.
- Vintage: 2021
- Alcohol Content: 14%
- Volume: 750ml



CÔTES DU RHÔNE APRILATION D'ORIGINAL CONTINUES RÉSERVE

Vineyard and Terroir

- Location: The wine is a blend of Grenache from the Grand Prébois vineyard in Orange and Syrah from the vineyard in Vinsobres.
- **Soil Type**: The Grand Prébois vineyard has clayey limestone soils covered with stones, while Vinsobres features terraces rich in quartz and marl limestone.
- **Viticulture Practices**: Sustainable and organic viticulture practices are followed to maintain the health of the vineyard.





Winemaking

- **Harvest**: Grapes are harvested based on ripeness assessments from analysis and tasting.
- Vinification: The grapes are sorted and destemmed upon arrival.
 Fermentation occurs in temperature-controlled stainless steel tanks, with extraction managed through pumping over, determined by tasting.
 After racking and malolactic fermentation, the wine is aged in oak barrels and stainless steel vats for one year

Tasting Notes

- **Appearance:** Intense and deep ruby-red color with purple undertones.
- **Aroma:** Displays a powerful nose with notes of very ripe black fruit, subtle spices, and a hint of Sichuan pepper.
- **Palate:** The palate is elegant and balanced, with fine tannins, superb aromas of small red fruit, and delicate peppery notes.
- Finish: Long and harmonious with typical notes of Syrah lingering.
- **Aging Potential:** Enjoyable now but has the potential to age gracefully for several years.

Food Pairing

• Recommended Pairings: Pairs well with beef, lamb, or poultry.



Sustainable Practices and Certifications

- **Organic Farming**: Famille Perrin practices organic viticulture, ensuring respect for the environment and the vineyard's natural balance.
- **Sustainable Winemaking**: Emphasis on sustainable practices throughout the winemaking process, minimizing the use of chemicals and ensuring a reduced environmental impact.





Awards and Recognition

• James Suckling: Scored 91 points, praising the refined nose, textural finesse, and flavorful, peppery finish.

Producer's Notes

Famille Perrin Réserve Côtes-du-Rhône Rouge 2021 reflects the family's dedication to crafting wines that represent the terroir's complexity, delivering a balanced and elegant wine suitable for everyday enjoyment.