



FAMILLE PERRIN



De Vries Premium Wines

Famille Perrin Réserve Côtes du Rhône Blanc 2023

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 2023 vintage of the Famille Perrin Réserve Côtes du Rhône Blanc showcases their expertise, offering a wine with remarkable freshness, depth, and complexity.



General Information

- **Producer:** Famille Perrin
- **Appellation:** Côtes du Rhône, Rhône Valley, France
- **Varietal Composition:** Grenache Blanc, Marsanne, Roussanne, Viognier
- **Vintage:** 2023
- **Alcohol Content:** 13.5%
- **Volume:** 750ml



Vineyard and Terroir

- **Location:** The vineyards are located between the rivers of Ouvèze and Aigues, in the fresh and light soils of Cairanne and Jonquières.
- **Soil Type:** Recent alluvial deposits of calcareous origin with variations according to the river path, predominantly clayey limestone.
- **Viticulture Practices:** Famille Perrin follows sustainable and organic viticulture practices, ensuring minimal environmental impact and preserving the natural health of the vineyard ecosystem.



Winemaking

- **Harvest:** Grapes are harvested early in the morning to benefit from the night's freshness.
- **Vinification:** After pressing, the juices are cold settled to remove suspended particles. Alcoholic fermentation takes place in stainless steel tanks at regulated temperatures of 16°C and lasts about 15 days. The wine is then racked and aged in stainless steel tanks until bottling.



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Tasting Notes

- **Appearance:** Seductive pale-yellow color with shiny reflections.
- **Aroma:** Reveals a nose full of freshness and deliciousness, with aromas of very ripe pears, candied quince, and a hint of anise.
- **Palate:** Round and well balanced, offering tangy notes before evolving towards pastry and juicy fruit aromas.
- **Finish:** The long finish is lively with a nice texture.
- **Ageing Potential:** Can be enjoyed now but will maintain its quality for several years.



Food Pairing

- **Recommended Pairings:** Pairs well with delicate or spicy (saffron) dishes, grilled fish, and bouillabaisse.



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

- **Bacchus Magazine:** Awarded a score of 90/100, praising the wine's finesse, freshness, and aromatic complexity.

Producer's Notes

Famille Perrin Réserve Côtes du Rhône Blanc 2023 is a wine of incredible freshness and depth, perfectly reflecting the family's winemaking expertise and commitment to quality. It embodies the elegance and character typical of Rhône Valley whites.