FAMILLE PERRIN

Famille Perrin, Ventoux Rouge 2022 Ventoux, Southern Rhône, France



Grape Varieties	40% Grenache 30% Syrah 15% Carignan
	15% Cinsault
Closure	Screwcap
ABV	13.5%
Residual Sugar	1g/L
Acidity	4.73g/L
Wine pH	3.66
Bottle Sizes	75cl

PRODUCER

Famille Perrin is one of the most recognisable names in the Southern Rhône. The fifth and sixth generations of the family now manage the extensive vineyard holdings and grower partnerships which stretch across the region, from Vinsobres to the Ventoux.

VINEYARDS

The Perrin family have long been pioneers in the Southern Rhône Valley for their approach to organic farming, which they first adopted back in 1950. The vineyards are located on the slopes of Mount Ventoux, at an altitude that ensures a broad diurnal range, allowing the grapes to ripen slowly and retain good levels of acidity. Soils here vary according to altitude, but are largely made up of chalk and round pebbles. The chalky soils hold water while the pebbles retain the daytime heat, thus minimising the threat of hydric stress and allowing the grapes to reach the desired amount of phenolic ripeness.

VINTAGE

In general, the 2022 vintage was a good year for Southern Rhône. The vines matured early, by around 20 days compared to the 2021 vintage. Winter and spring were fairly mild and very dry. The abundant sunshine and elevated temperatures over summer sparked worries about potential increase in alcohol levels, but August brought much needed rains, allowing the vineyard to recover and the grapes to fully mature.

VINIFICATION

Each grape variety was harvested and vinified separately. Once at the winery, the grapes were destemmed and crushed before undergoing fermentation in cement tanks, to retain their vibrant primary aromas. Regular pumping over was carried out for integrated, ripe tannins. After fermentation, the wines were racked and then blended, then aged for 10 months before bottling and release.

TASTING NOTES

Aromas of violets, pepper spice and ripe red cherry and blackberry emerge on the nose. The palate is vibrant with a juicy core of red berry fruit, soft tannins and lively acidity.

