

Famille Perrin 'Nature',  
**Organic Côtes-du-Rhône Blanc 2022**  
 Côtes-du-Rhône, Southern Rhône, France



Grape Varieties	<b>35% Viognier</b>
	<b>30% Grenache Blanc</b>
	<b>15% Marsanne</b>
	<b>15% Roussanne</b>
	<b>5% Clairette</b>

Winemaker	<b>Pierre Perrin</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.3g/L</b>
Acidity	<b>4.4g/L</b>
Wine pH	<b>3.41</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic</b>

### PRODUCER

The Perrin family started farming organically in 1950 at Château de Beaucastel with the strong belief that it helps to express the sense of place in the finished wine. It is therefore of little surprise that their philosophy has led to the creation of an organic range of wines sourced from the family's certified vineyards across the Côtes-du-Rhône region.

### VINEYARDS

The fruit for the Côtes-du-Rhône Blanc Nature is sourced from certified organic vineyards situated close to the village of Vinsobres, in the north of the Southern Rhone. Here the vineyards are relatively cooler and at a higher altitude, resulting in excellent freshness. The soil is a mix of gravel, clay and limestone.

### VINTAGE

The 2022 vintage experienced contrasting climatic hazards which created good quality grapes with a very promising aromatic complexity, in varying volumes depending on the plot. 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. May and June reached record temperatures. These conditions maintained an excellent vine state, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presented high potential alcohol content, but the rains in mid-August allowed the grapes to slowly continue to ripen and gain wonderful aromatic qualities, right in time for harvest.

### VINIFICATION

The grapes were harvested early in the morning to preserve their freshness. After pressing, the juices were cold settled in order to attain clarity. Fermentation took place in stainless-steel tanks at controlled temperatures of 16°C for 15 days. The wine was then racked and remained in stainless-steel tanks until bottling to retain its vibrant primary fruit aromatics.

### TASTING NOTES

This organic Côtes-du-Rhône Blanc has lifted aromas of lemon peel, white blossom and nectarine. Glossy texture and bight acidity complement the wine's appealing bright stone fruit character and floral notes, The finish is lively and moreish.