

Famille Perrin,
Luberon Blanc 2023
 Southern Rhône, France



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 work closely with growers in the Parc Régional de Luberon, located in the south-east of the Rhône Valley, to source the grapes for the Luberon Blanc. The vines are planted on a mixture of limestone marl soils and round pebbles at an average altitude of 300 metres. The stony soils retain the daytime heat, helping the grapes to ripen slowly, while the altitude helps to ensure optimal freshness in the finished wine.

VINTAGE

Following a particularly dry winter, the 2023 spring was characterised by stormy episodes and localised hailstorms. The drought and late summer heatwaves did not have an impact on the vineyards, which benefited from a large diurnal range, allowing the vines to recover during the cool nights. The long ripening season favoured perfect phenolic ripeness. Wines show balance along with lovely acidity levels and freshness.

VINIFICATION

The grapes were harvested at optimal maturity. Once at the winery, they were gently pressed using a pneumatic press and the must settled. Fermentation took place in stainless-steel tanks at controlled temperatures, to retain each varietal's aromatics and fresh fruit flavours. The wine then remained in tank until bottling and release.

TASTING NOTES

This wine is pale lemon in colour with youthful reflections. Aromas of lemon, citrus blossom and red apple on the nose. The palate is refreshing and bright with zesty acidity and a touch of bitterness balancing the ripe peach flavours.

Grape Varieties	30%	Bourboulenc
	30%	Grenache
	30%	Ugni Blanc
	10%	Roussanne

Winemaker	Pierre Perrin
Closure	Screwcap
ABV	13%
Residual Sugar	0.4g/L
Acidity	4.65g/L
Wine pH	3.42