

Famille Perrin,
Luberon Rosé 2024
Southern Rhône, France



Grape Varieties

Cinsault
Grenache
Syrah

Winemaker	Pierre Perrin
Closure	Screwcap
ABV	13%
Residual Sugar	0.4g/L
Acidity	3.23g/L
Wine pH	3.41
Bottle Sizes	75cl
Notes	Certified Biodynamic

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 Rosé. The Luberon Rosé is made from Cinsault, Grenache and Syrah, planted on a mixture of limestone marl soils and round pebbles at 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

The 2024 vintage was extremely challenging. Spring brought relentless rain and hailstorms. Careful vineyard management was required to mitigate disease development. Despite the obstacles, the result of impeccable vineyard maintenance was exceptional fruit quality. The grapes were balanced with a distinct freshness.

VINIFICATION

The grapes were harvested in the morning to take full advantage of lower temperatures. As soon as the grapes arrived at the winery, they were pressed in a pneumatic press. After settling, fermentation began and lasted about 15 days in temperature-controlled, stainless steel tanks, to retain the varieties' vibrant primary aromas. After fermentation, the wines were kept in stainless steel vats and gently fined before bottling.

TASTING NOTES

This wine is a deep pink in colour. It has a fresh, Provençal nose with aromas of wild strawberry and white nectarine. The palate is juicy and vibrant with notes of raspberry and pink grapefruit, leading to a refreshing and moreish finish.