

Famille Perrin,
Luberon Blanc 2024
Southern Rhône, France



Grape Varieties

Bourboulenc
Grenache Blanc
Roussanne
Ugni Blanc

Winemaker	Pierre Perrin
Closure	Screwcap
ABV	13%
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 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

The 2024 vintage demanded exceptional vigilance and intensive vineyard management throughout the season due to persistent climatic challenges. Harvest commenced on August 2nd and concluded on October 3rd, with each vineyard block harvested at optimal maturity to capture perfectly balanced and expressive fruit characteristics. Despite the demanding conditions requiring considerable labor and attention, the meticulous efforts invested in vineyard management position this vintage for exceptional quality. The combination of elevated terroir and precise timing yielded grapes with remarkable balance and expression, promising wines of distinguished caliber.

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.