

Famille Perrin,
Côtes-du-Rhône Blanc Reserve 2024
Côtes-du-Rhône, Southern Rhône, France



Grape Varieties

Grenache Blanc
Marsanne
Roussanne
Viognier

Winemaker	Famille Perrin
Closure	Screwcap
ABV	13%
Residual Sugar	0.5g/L
Acidity	3.4g/L
Wine pH	3.4
Bottle Sizes	37.5cl,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 manage the vineyards for their Côtes-du-Rhône wines. The fruit for the Côtes-du-Rhône Blanc is sourced from the clay-limestone soils of Cairanne and Jonquières, situated between the rivers of Ouvèze and Aigues, giving the wine a mineral freshness.

VINTAGE

The 2024 vintage presented significant climatic challenges that demanded constant vigilance and intensive vineyard management throughout the growing season. Harvest operations commenced on August 2nd and concluded on October 3rd, with each vineyard block harvested at optimal maturity levels. The grapes exhibited exceptional balance and expressive character, reflecting the careful attention paid to vineyard practices during this demanding year.

VINIFICATION

The grapes were harvested early in the morning in order to retain freshness. After pressing, the juices were cold settled and fermentation took place in stainless-steel tanks at a controlled temperature of 16°C. The wine was then racked and aged in stainless steel tanks until bottling, to preserve the wine's vibrant, primary aromatics.

TASTING NOTES

This refreshing white Côtes-du-Rhône has aromas of white flowers, ripe pear and candied quince. On the palate, notes of white peach, pastry and grapefruit are well balanced by juicy acidity and silky texture.