

Famille Perrin,
Luberon Rosé 2025
Southern Rhône, France



Grape Varieties

Grenache
Grenache Blanc
Mourvèdre
Syrah
Vermentino

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 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 2025 vintage in the Southern Rhône was marked by a hot, sunny summer that delivered excellent fruit concentration, while cool nights preserved freshness and acidity. Despite some rain at the end of harvest, grape health remained very good, with controlled yields and well-ripened fruit.

VINIFICATION

The harvest took place from late August to mid-September, once optimal ripeness was confirmed through analysis and berry tasting. Grapes were picked early in the morning to preserve freshness and aromatic integrity, then pneumatically pressed on arrival at the winery. After settling, fermentation proceeded in temperature-controlled stainless steel tanks for around 15 days. The wines were then retained in stainless steel vats and lightly fined prior to bottling.

TASTING NOTES

This wine is a delicate pale 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.