



FAMILLE PERRIN

Les Crus



Famille Perrin Réserve Côtes du Rhône Rouge - 2017

Classic Côtes du Rhône. Fruity and fleshy with beautiful tannins, it's a great everyday wine made almost exclusively from our Grand Prébois vineyards (for the Grenache) and our Vinsobres vineyards (for the Syrah). A beautiful wine you should always have around!



THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

DESCRIPTION

"Côtes du Rhône par Excellence". Fruity and fleshy with beautiful tannins, it's a great everyday wine.

SITUATION

This wine is a blend of Grenache (mainly from our Prébois vineyard in Orange), Syrah from further north (from our vineyard in Vinsobres) and Mourvèdre.

TERROIR

The vineyard of Prébois has clayey limestone soils covered with stones. In Vinsobres the terraces are rich in quartz and marl limestone.

PROCESS

The harvest date is determined by checking the ripeness of the grapes with analysis and tasting the berries. As soon as they arrive at the winery, the grapes are sorted and destemmed. The fermentation takes place in temperature controlled stainless steel tanks between 150hl and 190hl. The extraction is done by pumping over and the frequency is determined by tasting. After racking and malolactic fermentation, the wines are transferred partly to oak barrels and partly to stainless steel vats where they will be aged for a year.

VARIETALS

Grenache, Mourvèdre, Syrah

TASTING NOTES

Pretty deep colour. The nose offers a beautiful aromatic complexity, marked by Grenache and a hint of blackcurrant brought by the ripe Syrah. On the palate, it shows complexity with tannins still present, but with finesse and elegance, and a beautiful freshness.

SERVING

Serve at 18°C with beef, lamb or poultry.

REVIEWS AND AWARDS



88/100

"This ripe, fleshy wine is chock full of luscious mulberry and cassis flavors. It's potent and full bodied but a brisk, mineral ^{1/2}





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sheen on the midpalate lends freshness. The finish is moderately long, framed by fine, soft tannins."
Wine Enthusiast, 01/07/2019

JEB DUNNUCK 88/100

"Moving to the 2017s, this sunny, almost California-like vintage was handled brilliantly at this estate, which is helped by its cooler, northerly location and plethora of Mourvèdre, which loves the heat. Starting with the 2017 Côtes Du Rhône Reserve, it has a classic, fruit-forward style as well as plenty of blackberry and cherry fruits intermixed with notes of pepper and leafy herbs. It's a dense, rounded, rock-solid Côtes Du Rhône to drink over the coming 3-5 years."
Jeb Dunnuck, 16/08/2019



Robert Parker
WINE ADVOCATE

88-90/100

"Abnormally concentrated for this cuvée, the 2017 Cotes du Rhone Reserve is a blend of 60% Grenache, 20% Mourvèdre and 20% Syrah (sourced from Vinsobres). Tasted prior to bottling, it offers intense cherry fruit, supple tannins and crisp acids. At the price this wine normally sells for, it should be a steal. 2018-2022."

Wine Advocate, 31/10/2018

Wine Spectator

86

"A fresh, light-bodied style, with a friendly core of cherry paste flavors, framed by a subtle singed sandalwood note. Drink now."
Wine Spectator

