



# FAMILLE PERRIN

## Les Crus

### Famille Perrin Luberon Blanc - 2025

*An aperitif wine or to accompany simple cuisine, a great everyday white wine!*



#### THE VINTAGE

The 2025 vintage is shaping up to be a very good year in the Southern Rhône. The hot, sunny summer encouraged excellent concentration in the grapes, while the cool nights preserved aromatic freshness and good acidity levels, essential for balanced wines. Despite the heat and some rain at the end of the harvest, the grapes remained remarkably healthy, with particularly concentrated fruit and controlled yields. Initial tastings reveal expressive wines with powerful aromas of ripe black fruit such as blackcurrants and blackberries, notes of rosemary, thyme, and lavender, characteristic of the garrigue. Their generous structure, driven by vibrancy, and balanced by a lovely freshness, suggests an excellent vintage.

#### LOCATION

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque. The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

#### TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

#### AGEING

The white grapes are harvested at optimal maturity. The harvest date is defined through analysis and tasting of the berries. Upon arrival at the winery, the grapes are pressed using a pneumatic press. After settling, the must ferments in temperature controlled tanks. At the end of the alcoholic fermentation, the wine is kept in stainless steel tanks until bottling.

#### VARIETALS

Bourboulenc, Grenache, Roussanne, Ugni blanc

#### SERVING

8°C with a starter or a cold buffet

#### TASTING

Beautiful, bright, pale-yellow colour with silvery undertones. Intense and inviting, the nose reveals a seductive aromatic bouquet dominated by fresh fruit with notes of peaches, pear, and white flowers. Fruity and tangy, the palate offers lovely freshness and vibrancy, leading to a long, particularly flavorful finish.

#### FOOD PAIRINGS

Sea bream carpaccio with hazelnuts and coriander herb jus  
Bruschetta of old variety tomatoes with olive oil and fresh basil



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