



FAMILLE PERRIN

Les Crus

Famille Perrin Ventoux Rouge - 2024

A fruity full-bodied wine. A Typical “pleasure” wine: authentic, sincere and tasty.



PRESENTATION

The Perrin family, also owners of the famous Château de Beaucastel, search for the most suitable terroirs to produce a fresh and fruity wine. Unpretentious, this is the archetypal pleasure wine, authentic, genuine and tasty.

THE VINTAGE

Despite climatic challenges throughout the year requiring constant vigilance and considerable work in the vineyard, the 2024 vintage looks very promising. The harvest began on August 2nd, and the last grapes were picked on October 3rd. Each vineyard was harvested at perfect maturity, with grapes that were both balanced and expressive. The work in the vineyards was demanding, but the efforts made should result in wines of high quality. The first tastings reveal wines with a very good balance, combining fruitiness, tension and finesse. With optimal phenolic maturity, supported by good acidity, they also reveal great freshness and a beautiful structure. Promising qualities for this 2024 vintage which should stand out for its aromatic richness and its aging capacity.

LOCATION

The vineyards are located on the slopes of Mont Ventoux. The altitude offers freshness, which provides a good acidity level to the grapes. The wine is therefore fresh, fruity and well balanced.

TERROIR

This varies according to altitude but consists for the most part of deposits left around the base of the chalky Mont Ventoux by the seas of the Tertiary period. Red Mediterranean soils blend with chalk debris and round stones.

AGEING

This is adapted to suit each wine, grape variety and producer. Each grape variety is harvested and vinified separately in order to respect the maturity of each varietal. The harvest date is determined by analysis and tasting of the berries. The grapes are destemmed and crushed. The extraction is done during fermentation in cement tanks with pumping over. After fermentation, the wines are racked and then blended before aging for 10 months.

VARIETALS

Carignan, Cinsault, Grenache, Syrah

SERVING

17°C with a spontaneous meal and for enjoyment.



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3333 Route de Jonquières, 84100 Orange - France
Tel. 33 (0) 4 90 11 12 00 - perrin@familleperrin.com
www.familleperrin.com



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TASTING

Beautiful purple colour, remarkably bright and clear. The nose offers a powerful and very expressive aromatic bouquet with aromas of morello cherries, spices, and peppermint, punctuated by a delicate hint of violet that underscores its elegance and complexity. Well-balanced, the palate opens with a very fresh attack with delicious notes of black cherries, before revealing its soft and harmonious texture with melted tannins. The long finish is particularly delicious with subtle notes of dark chocolate. A wine that balances freshness and indulgence, offering excellent drinkability.

FOOD PAIRINGS

A red fruit Pavlova or a chocolate mi-cuit will highlight the delicacy and structure of the wine.

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