

Domaine Roger Perrin

CHÂTEAUNEUF-DU-PAPE CÔTES-DU-RHÔNE VIN DE PAYS

Côtes du Rhône FRUITÉ - RED WINE

Average age of vines: 40 years.

Ageing potential: 4 to 5 years.
May be drunk immediately after its release

Available in 37,5 cl, 75 cl bottles and 3L,
5L and 10L Bag-in-Box

ANNUAL PRODUCTION : 30,000 to 40,000 bottles.



RED WINE



GRAPE VARIETIES IN BLEND

- Grenache 70 %
- Syrah 20 %
- Cinsault 10 %



VINIFICATION

The grapes are picked once fully ripe, before being entirely destemmed. They are then chilled to 12°C to undergo cold soaking in order to extract as much fruit flavour and colour as possible. The different grape varieties are blended in vats and subjected to temperature-controlled fermentation; 20 to 25% of the blend is subjected to pigeage (punching down the cap) during the fermentation process in order to strike the right balance with regard to the extraction of phenolic material. Maceration lasts for 10 to 12 days.

This wine is aged in vats and bottled before the beginning of summer for a wine that retains its fruit and just oozes elegance.



TASTING NOTES

Cherry coloured, boasting tremendous depth and intensity. On the nose, slightly spicy summer fruit and a hint of caramel. Summer fruits and peppery notes predominate in the mouth. Delicate tannic structure and very subtle, sophisticated finish.



FOOD-WINE PAIRINGS

- Hot and cold starters,
- Cold cooked meats, pasta dishes, pizzas,
- Poultry,
- Grilled meats and kebabs.



THE WINE-GROWER'S TIP



A delicious wine that will make for a delightful accompaniment to your meals

A wine to enjoy with your mates, your way, whenever you like!

Domaine Roger Perrin

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