



2019 Saint-Péray Lieu-dit Hongrie

AOP Saint-Péray

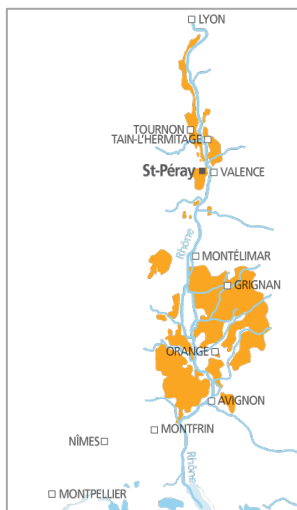
Grapes:

100% Marsanne

Alcohol by Volume:

13.5%

Region:



Serving Temperature:

10-12°C

Aging Potential:

3-5 years

Food Pairing:

Fresh pan-fried scallops with a citrus fruit butter.

Certifications:

Organic/Biodynamic



Winemaker Notes

Golden yellow color with green glints, brilliant. The nose is fresh, with roasted notes, slightly of brioche, aromas of white-flesh fruit, fennel, anise and honeysuckle. On the palate the attack is fresh, suave and well-balanced. The wine is dense with a great persistency, and slightly roasted and aniseed aromas.

Vineyard

The grapes are grown on a clay-limestone soil over a granitic base. The clay gives the wine power, whilst the limestone adds more elegance, giving the wine an almost ethereal character. The parcels are situated in the historic center of the Saint-Péray appellation, at the foot of Crussol mountain, in the place called *Lieu-dit-Hongrie*. East and south-east facing. The average age of the vines is 40 years.

Vintage

An impressive vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhône but some rain later in the season allowed for freshness to come through.

Winemaking

Hand harvested at optimal maturity. Whole clusters are pressed, followed by natural fermentation in 17°C temperature controlled large oak barrels using indigenous yeasts. Stirring of the less (*bâtonnage*) occurs regularly to add richness and complexity.

Aging

The wine is aged in 600 litre-barrels for eight months, then for two months in concrete vats.

