

Grapes  
Marsanne

Region/Appellation  
AOP Saint-Péray

Alcohol by volume  
13.50%

Residual Sugar  
1 g/l

pH  
3.51

Total Acidity  
4.53 g/l

Drinking Window  
2024 - 2029

Tasting Guide



Tasting note printed  
26/11/2024

# Saint-Péray Lieu-dit Hongrie

## 2019 6x75cl

### Winemaker Notes

A fresh nose with roasted notes, slightly of brioche, aromas of white-flesh fruit, fennel, anise and honeysuckle. The palate is 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.

### Winemaking

Whole bunch pressed, followed by natural fermentation in large oak barrels. Regular batonnage takes place. The wine is then aged in 600l oak barrels for 8 months and 2 months in concrete vats.

### Vintage

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

### Food match

Grilled and Roasted White Meats

Fresh pan-fried scallops with a citrus fruit butter.

