

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
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
27/12/2024

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.

