



Grapes

100% Marsanne

Region/Appellation

AOP Saint-Péray

Alcohol by volume

13.50%

Residual Sugar

1.6 g/l

pH

3.41

Total Acidity

4.5 g/l

Drinking Window

2024 - 2030

Tasting Guide



Tasting note printed

24/04/2024

Saint-Péray Les Tanneurs

2019 6x75cl

Winemaker Notes

A fresh wine with notes of green apple, white blossom and honey aromas. It is an elegant wine which combines liveliness and minerality.

Vineyard

Grapes come from two different types of soils: the chalky soils give freshness to the wine, whereas granitic arenas bring minerality and character.

Winemaking

The whole grapes are pressed. The grapes, vinified in vats, are fermented at low-temperature. A part is also vinified in barrels. The wine is aged on lees with regular stirrings. Vats and casks are blended in spring just before bottling.

Vintage

An impressive Rhône 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.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with fish in creamy sauce, tender veal or hard cheese.

