

Saint-Péray Haut Chamblard

2021 2021 6x75cl

Grapes

100% Marsanne

Region/Appellation

AOP Saint-Péray

Alcohol by volume

14.00%

Residual Sugar

1 g/l

pH

3.41

Total Acidity

5.07 g/l

Drinking Window

2024 - 2027

Tasting Guide



Tasting note printed

16/05/2024

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

The 2021 in the Rhône Valley was a year that the winegrowers are unlikely to forget in a hurry. Despite a growing season that never let up for an instant, the work of 'man' will have revealed a vintage that has brought us wine profiles that we had almost forgotten existed. The balance found in the white Hermitage already lends them great minerality and wonderful tension. The profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristics of a true Syrah from the Northern Rhône Valley. Brightness, finesse and aromatic elegance are the hallmarks of this 2021 vintage. It follows in the footsteps of some of its glorious predecessors that possessed perfect maturity, great complexity and elegance.

Food match

Grilled and Roasted White Meats

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

