

# Saint-Péray Les Tanneurs

## 2020 6x75cl

### Grapes

100% Marsanne

### Region/Appellation

AOP Saint-Péray

### Alcohol by volume

13.50%

### Residual Sugar

1.1 g/l

### pH

3.35

### Total Acidity

4.5 g/l

### Tasting Guide



### Tasting note printed

23/04/2024

### 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

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

### Food match

Grilled and Roasted White Meats

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

