



# Saint-Péray Les Tanneurs

## 2022 6x75cl

### Grapes

100% Marsanne

### Region/Appellation

AOP Saint-Péray

### Alcohol by volume

12.5%

### Residual Sugar

1 g/l

### pH

3.32

### Total Acidity

4.75 g/l

### Drinking Window

2025 - 2027

### Tasting Guide



Tasting note printed  
08/01/2026

### Winemaker Notes

Brilliant colour with pale green lights. A lot of freshness on the nose with green apple, white blossoms and honey aromas. Elegant on the palate; this wine 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

We had to "keep calm and carry on" throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny. This year has gone to show that the wine producer is also able to learn and adapt to these very sunny vintages, both in the vineyards and in the winery, almost 20 years after the first of the very sunny vintages of the 21st century.

### Food match

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

