

#### Grapes

Marsanne

Region/Appellation **AOP Saint-Péray** 

Alcohol by volume 13.5%

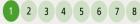
Residual Sugar 1 g/l

pН 3.51

**Total Acidity** 4.53 g/l

**Drinking Window** 2025 - 2029

#### **Tasting Guide**



Sweet

Medium

Tasting note printed 07/12/2025

# 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

Fresh pan-fried scallops with a citrus fruit butter.

