

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

SAINT-PÉRAY LES TANNEURS



DETAILS OF PRODUCTION

This 62 ha vineyard of rugged hills of granite overlaid with silt, loess and limestone debris stretches on the two communes of Saint-Péray and Touloud in the Ardèche department.

Grapes come from two different types of soils: the chalky soils give freshness to the wine, whereas granitic arenas bring minerality and character. The grapes are hand-harvested and the whole grapes are pressed. Vinified in vats, then 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.

TASTING NOTES

Brilliant colour with pale green lights. Lots of freshness on the nose, with green apple, white blossoms and honey aromas. Elegant on the palate, this wine combines liveliness and minerality.

HOW TO SERVE

Serve alongside Crayfish Gratin

VINTAGE
2016
STYLE
White
BLEND OF GRAPES
Marsanne
WINEMAKER
Michel Chapoutier
ALCOHOL
12.5%

