

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

SAINT-PÉRAY, LA MUSE DE WAGNER



DETAILS OF PRODUCTION

This sparkling wine is the result of the blend of two terroirs whose grapes have been vinified separately. The first, located at a low altitude brings body and aromatic expression. The second, located higher up, imparts freshness. The grapes are harvested by hand and whole bunch pressed. 70% of fermentation takes place in stainless steel vats and 30% in demi-muid barrels (600l). The bottles are aged on the lees for 36 months

When asked about the name of the wine, Michel Chapoutier answered : “Richard Wagner purchased wines from Maison Chapoutier... We like to think that Saint-Péray acted as a muse and guided Richard Wagner in his compositions.”

TASTING NOTES

Pale yellow with golden reflections. The nose shows yellow-fleshed fruit with fine notes of fennel and grilled almonds. On the palate, the wine is light and crystalline. Fine, appetizing bubbles. Notes of hazelnuts, honeysuckle and acacia honey with a long saline finish.

HOW TO SERVE

The perfect aperitif.

“This zero-dosage, 100% Marsanne has a warm, soft, generous texture with aromas of white blossom, a honeyed edge and slightly bitter quince notes on the finish, which is ripe, weighty and rich. Will appeal to those looking for something a bit different. 89 points”

ANDY HOWARD, DECANTER, 1ST SEPTEMBER 2017
SAINT-PÉRAY, LA MUSE DE WAGNER 2012

VINTAGE
2012
STYLE
Sparkling
BLEND OF GRAPES
100% Marsanne
WINEMAKER
Michel Chapoutier
ALCOHOL
12%

