

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

*“100% Marsanne, grown on limestone and granite. Fresh pear and fennel. Rounded, fruity style, but well balanced; clean, pure and fresh. Long finish, with a touch of minerality. Subtle tension; classic. Drink 2017-2019. 90 points”*

**MATT WALLS, DECANTER, 1ST SEPTEMBER 2017**  
SAINT-PÉRAY, LES TANNEURS 2016

[www.chapoutier.com](http://www.chapoutier.com)

<b>VINTAGE</b>
2016
<b>STYLE</b>
White
<b>BLEND OF GRAPES</b>
Marsanne
<b>WINEMAKER</b>
Michel Chapoutier
<b>ALCOHOL</b>
12.5%

