

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

SAINT-PÉRAY 'LIEU-DIT HONGRIE'



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 are taken from eroded granite soil, which is East, South-East facing.

The crop is hand-harvested and the whole bunches are pressed. Fermentation is performed in temperature controlled (17°C) casks with natural yeasts. The wine is aged in 600 litre-barrels for 8 months, and then for 2 months in vats.

TASTING NOTES

Golden yellow colour with green lights. A fresh nose of roasted notes, brioche and aromas of white-fleshed fruit, fennel and honeysuckle. Suave and well-balanced in the mouth. The wine is rich with great persistency, and slightly roasted and aniseed aromas.

HOW TO SERVE

Pour to accompany oven roasted or barbequed monkfish with a lemon and herb dressing.

"I loved the aromatics of the 2014 Saint Péray Lieu Dit Hongrie and it offers fabulous notes of caramelized pineapple, peach, cherry blossom and charcoal. Made from 100% Marsanne, it's medium-bodied, soft and supple, with tons of charm and early drinking appeal. Unfortunately, there's only three demi-muid made, but it's a terrific white to drink over the coming 2-3 years. 91 points"

JEB DUNNUCK, WINE ADVOCATE, 31ST DECEMBER 2015
SAINT PÉRAY, LIEU-DIT HONGRIE 2014

www.chapoutier.com

| |
|------------------------|
| VINTAGE |
| 2014 |
| STYLE |
| White |
| BLEND OF GRAPES |
| 100% Marsanne |
| WINEMAKER |
| Michel Chapoutier |
| ALCOHOL |
| 13% |

