

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.

### VINTAGE

2014

### STYLE

White

### BLEND OF GRAPES

100% Marsanne

### WINEMAKER

Michel Chapoutier

### ALCOHOL

13%

