



# <u>APPELLATION SAINT-PÉRAY</u>

100 % MARSANNE

### **TERRITORY**

The appellation: 110 ha. This wine's plots: 1.2 ha.

## **POSITION**

A combination of plots: localities named *Grandes Blaches*, *Prieuré*, *Les Sagnes*, *Perrier* 

# AVAILABLE VINTAGE

2022





# HARMONIE

First vintage produced in 2001.

With this blend of different plots, our aim is to express as accurately as possible the character of the Marsanne grape variety.

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The entire domain is cultivated using organic and biodynamic viticulture.

### **TERROIR**

The vines, on average thirty years old, are planted on *collwium* mixed with coarse sand comprised of granite and clay-limestone.

### 2022 VINTAGE

Back to a hot, dry and early vintage...

The season was definitively scarred by the draught, from May to August. The slop of Cornas had to adapt to this situation with a very small growing, light grapes and lower yield in juice. Very nice Syrahs, but small quantities.

The deeper and clayey historical plots in the feet of Saint-Péray hillsides helped our Marsannes to carry on, and to take advantage of the welcome rain around August 15th! Like a revenge on 2021 frost, with a very beautiful harvest of white grapes at the end...

## OUR VINE GROWING AND WINEMAKING

- Organic certification for the vines and wine in the 2009 vintage and biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Hand-picked harvests.
- Winemaking at low temperature in concrete vats.
- Malo-lactic fermentation.

- Maturation on fine lees in concrete vats for approximately 8 months.
- Bottling in springtime after the harvest.
- Amount of sulphite reduced: 63 mg/l total SO<sub>2</sub> (150 mg/litre authorised in organic winemaking)
- Production: 8 301 bottles
- Ageing potential: 5 years



#### COMMENTS

**2021 vintage:** "Also all Marsanne, the 2021 Saint-Péray Harmonie is a fresher, vibrant effort offering pretty citrus and orange pith-like aromatics, medium-bodied richness, nicely integrated acidity, and a clean, classy style that's going to shine on the dinner table over the coming 2-4 years."

Jeb Dunnuck (15/12/2022): 91/100



