

Saint-Péray Appellation: In the 15th century, leaving the Crussol castle, the villagers settled in the Mialan valley to cultivate their vines. In the dialect of the time, the village of Saint-Pierre-d'Ay became "Saint-Péray". Already popular, the wine of Saint-Péray was appreciated by the kings. However, during the revolution, the name was secularised: Saint-Péray became "Péray vin blanc" for a time. Louis-Alexandre Faure, a winemaker in the appellation, was inspired by the Champagne method to make sparkling wine for the first time in 1829. Thus was born the first sparkling wine of Saint-Péray. The 19th century was the height of the popularity of Saint-Péray wines: sparkling wines, which represented 80% of the volume, were appreciated throughout Europe and accompanied the meals of the greatest people, from the Tsars of Russia to Queen Victoria. Pope Pius VII himself praised their merits. On December 8, 1936 Saint-Péray became a Cru. It is one of the first nine French AOCs.

Creation of the AOC in 1936 | 100% white wines | 98 hectares of vines | 3580 hl/year | 45 hectolitres per hectare for still wines | 52 hectolitres per hectare for sparkling wines | 31% of production exported | Dry wines



Grape varietal: 100% Marsanne

Terroir & Soil: Granitic bedrock covered with silt, loess and limestone debris



Average age of vine: 25 years approx. - yield 50 hl/ha

Winemaking method: Cold storage for 24 hours before gentle pressing of the grapes. Cold settling for 24 hours, followed by alcoholic fermentation, then fermentation in vats at 18°C and partly in barrels



Ageing: Aged around 1 year 70% in oak barrels and 30% in stainless steel tanks. Aged on lees with stirring

Tasting notes:



Eye: A brilliant yellow colour with green reflections

Nose: A wine full of freshness with fine aromas of white flowers and lemon zest. A nose that releases subtle aromas of hawthorn, violet and acacia that evolve towards notes of honey over the years.

Palate: Mouth with a slight acidity marked by the roundness

Overall: a bright and refreshing wine, with a perfect structure

Drinking window: To drink/to keep | **Conservation:** 1 à 6 years

Service temperature: 11°C to 12°C



Food pairing: Perfect for the aperitif. This wine goes very well with fish, white meat and cheese

