



# APPELLATION SAINT-PÉRAY

100 % Marsanne

## **TERRITORY**

The appellation: 110 ha This wine's plots: 1.5 ha

#### **POSITION**

Locality named La Côte.

# **AVAILABLE VINTAGE**

2020



This wine was created in 1999 by Alain Voge with the friendly assistance of the late Daniel Denis, sommelier from the Lyon area and an expert representative of Rhone Valley wines. The Crussol mountain range, which gave its name to the wine, is extremely important for the Saint-Péray AOC, because it provides limestone elements essential for making fine white wines.

\*

The entire domain is cultivated using organic and biodynamic viticulture.

#### **TERROIR**

Situated in the place of origin of the appellation above the village of Saint-Péray and aged 80 years, the vines are the oldest of the domain and of the appellation. This slope of granite mixed with limestone colluvium faces South-East. It stands opposite Château de Crussol and the mountain range of the same name.

#### 2020 VINTAGE

Healthy and easy sanitary season for the vineyard. Not the same for the winemakers and vine growers that went through the sanitary measures of covid with a lot of availability... Furthermore, the main word of 2020 vintage was "early": budburst, flowering, ripening and harvest... started on August 20th for the first Marsannes of Saint-Péray, and finished on September 15 on the atop plots of Cornas.Well-balanced juices in Saint-Péray, without too much alcohol, after very dynamic fermentations of our natural yeasts. In Cornas, a well-balances vintage too, fruity but with ripe tannins, spicy sometimes and full-bodied, full of promises...

## OUR VINE GROWING AND WINEMAKING

- Organic certification for the vines and wine from the 2009 vintage and biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually, using plastic crates.
- Free Contract

- Winemaking with natural yeasts, exclusively in 228-litre and 400-litre oak barrels, 20% of which are new oak.
- The wine is matured on lees for a period of 17 months.
- Amount of sulphite reduced: 59 mg/l total SO<sub>2</sub> (150 mg/litre authorised in organic winemaking)
- Production: 5 470 bottles / 103 magnums
- Ageing potential: 10 years.

#### COMMENTS

**2020 Vintage:** "Aromas of meadow flowers, blanched almonds and baked apples. The palate tends towards full-bodlied, but it's not at all groopy, with a good sense of tension still, and a subtle struck match reductive note on the finish - but very subtle. Rich and Burgundian. with a touch of toasted baguette. Such a salty finish - there's great salinity and vibrancy in this wine. Peaty note on the finish. A really exceptional vintage of this cuyée."

Matt Walls, Decanter - (01/02/2022): 95/100





