

# SAINT PÉRAY NATURE

Style  
White, dry.

Region  
Northern Rhône.

Producer  
Jean-Louis Thiers.

Appellation  
Saint Péray, which lies on the west bank of the Northern Rhône between Cornas & Valence.

Cépage  
Marsanne.

Tasting Note  
This esoteric, dry and alluring Northern Rhône, Marsanne has a bouquet of herbs and honeysuckle and a rounded palate offset by some mineral flavours preceding a clean, fresh finish.

Serve  
With white meat, fish or a dish of black olives.

Cellarage  
Drinks well from release but can age happily for 3-5 years.

Vinification  
Grapes from 25 year old vines grown on steep limestone slopes are hand harvested and pressed in horizontal Vaslin presses prior to fermentation in stainless steel vats. Malolactic fermentation follows alcoholic fermentation the wine is then plate filtered prior to a Spring bottling

History  
Today Saint Péray has dwindled dramatically both in size and renown since its late 19th Century heyday. A luxury image that was then sustainable amongst a domestic aristocratic elite was lost in the maelstrom of 20th Century globalisation.

Despite, or perhaps because of, this fall from favour, Saint Péray remains terrific value and is the only area of the Northern Rhône where decent, south-facing, granite based vineyards are still affordable. Recently several big names have made acquisitions a renaissance beckons!

Saint Péray produces exclusively white wine (from Marsanne, Rousanne or Roussette) the majority of which is sparkling méthode traditionnelle. The rarer still wine is even harder to come by but is often extremely rewarding.

