



Terroir

- **Vineyards:** these are in two communes, Saint-Péray and Toulaud in the French Department of the Ardèche.
- **Soil types:** granite bedrock overlaid with loam, loess and limestone shale.
- **Climate and relief:** steep tortuous slopes flanking a deep valley result in a micro-climate which is slightly colder than the warmer continental climate of the surrounding region.
- **Background:** although in existence since Roman times, vine cultivation did not come to pre-eminence in this region until the 15th Century. In 1825, a forward thinking winemaker imported a cellarman from Champagne into the region and in 1829, the first cork from the sparkling Saint-Péray wine was popped at the foot of the ancient Castle of Crussol! Saint-Péray and Saint-Péray Mousseux were consecrated Local Appellations in 1936.

Production

- **Area under cultivation*:** 71 hectares, annual production: 2299 hl; basic yield: 45 hl/hectare.
- **Grape variety mix:** for still or sparkling wines: Marsanne and/or Roussanne.
- **Pruning:** short with 2 buds and 1 "bourillon", or small fertile bud.
- **Wine making:** the sparkling wine undergoes a second fermentation in the bottle in the same way as champagne. Still wines have a short pressing and fermentation takes place partly in new casks and partly in stainless steel vats. Natural alcohol content by volume, minimum 10% for still wines, 9% for the sparkling wines.

Tasting and drinking

- **Appearance:** the sparkling wine has a yellow colour, whilst the still wine is pale gold.
- **Nose:** the sparkling wine has a bouquet of flowers and citrus fruits, the still wine has the perfume of freshly picked flowers.
- **Palate:** the sparkling wine is lively, light, dry and refreshing. The still wine is light, lively and zesty to the palate.
- **At the table:** wines that can run right through the meal: from the appetiser to the fish course with maybe a dish of sweetbreads in between! Serve well chilled and open at the last minute.
- **Laying down:** these wines are for drinking young. The cellarman often keeps one chilled for immediate drinking.
- **Famous patron:** Richard Wagner.



The words to express it

"Whether the still or sparkling wine, when you drink either one of these Saint-Pérolaise masterpieces You always enjoy the height of pleasure"

The Poet, Paul de Lagarde.

* Source: harvest statement 2006

