

MONIER PERRÉOL – COLLINES RHODANIENNES

Northern Rhône



APPELLATION: Saint Joseph

BLEND: Marsanne (80%) Roussanne (20%)

WINEMAKER: Guillaume Monier

VINEYARD: _____

The grapes for this wine come from two sites around Brunieux, a lieu-dit in the hills above the village of St-Désirat in the north of Saint Joseph. One has granite soils and the other is loess over limestone and granite. Yields are around 40 hl/ha.

VITICULTURE: _____

Certified biodynamic since 2006.

WINEMAKING: _____

Grapes are hand harvested and gently pressed into stainless steel tanks where they undergoes a native yeast ferment of around two weeks. The wine is then aged for five months in stainless steel tanks. It's bottled after a light filtration and bentonite fining.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Waxy, aromatic and textural, there's a fine balance of weighty almond nougat characters and fresh white peach, nectarine and pear