

MONIER PERRÉOL – COLLINES RHODANIENNES

Northern Rhône



APPELLATION: Vin de Pays de Collines Rhodaniennes

BLEND: Syrah

WINEMAKER: Guillaume Monier

VINEYARD: _____

The Syrah from this cuvee comes from vineyards in the hills above the village of St-Désirat in the north of Saint Joseph, which sit outside the AOC. Yields are around 50-60 hl/ha and the soils are decomposed granite.

VITICULTURE: _____

Certified biodynamic since 2006.

WINEMAKING: _____

Grapes are hand harvested and destemmed. Fermentation, with natural yeasts, is in stainless steel. It lasts for two weeks, with gentle daily pump-overs and the occasional punch down. The wine is then aged for five months in stainless steel tanks. It's bottled after a light filtration.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Monier Perreol's most immediate wine, it's a bright floral Syrah with supple tannins and precise acidity.