



# DOMAINE DES HAUTS CHÂSSIS

## SAINT PERAY « LES CALCAIRES »

*Grape variety : Marsanne 70 %, Roussanne 30 % - Yield : 48 hl/ha*

Manually harvested and sorted directly at the vineyard.

The clusters of grapes are pressed followed by cold settling after 24 – 48 hours. After fermentation in tanks at 14 – 16°C the wine is aged in stainless steel tanks for 6 months on thin lees.

Today, these light golden coloured still white wines are subtle and fresh with balanced aromas of floral and mineral notes. The Saint-Peray vintage is the fruit of two grape varieties : Marsanne and Roussane which gives a light wine with low acidity with aromas of dried apricot, acacia, beeswax, quince, spices, dried fruit (almond, hazelnut and walnut), fresh litchi, honey, white peach, cooked apple, liquorice, violet, citrus fruit,....

The delicate and subtle Roussane is a noble grape variety which produces very high quality wines which age very well with a pale yellow straw colour and a remarkable nose. The original aromas of this grape make you think of apricot, hawthorn, green coffee, honeysuckle, honey, narcissus and iris roots, ....

We recommend this wine with the following dishes :

- Carpaccio of Cod, Cannelloni with Ricotta, Spaghetti with seafood and shellfish.

## THE TERROIR

The Saint-Peray terroir is original and complex with a remarkable geo-diversity. This unique character is the result of modifications over four geological eras. In the primary era the magma from the Massif Central volcanoes brought the original note of silica. In the second era the Alpine Ocean covered the south-east of France and the Crussol mountain with the Jurassic limestone brought calcium. In the third era, the Crussol mountain was surrounded by the sea and became an island. The marine deposits have lead to the clay limestone soil. In the fourth era and the major glaciations, fine particles brought by the wind formed layers of loess. Finally, the diversity of this terroir has been perfected by the Rhône river which brought many alluviums from the Alps.

## TASTING

Pale golden colour with green hues. The nose opens from a simplistic opening to a flattering expression and a consensus of rich floral and spicy notes : flint and brioche, hawthorn, iris roots, marzipan and candied citrus fruit, green tea. The palate has a mineral grain which emphasizes the fresh aroma resulting in a light and impulsive balance.

