

Saint-Péray Roussanne 2017
Saint-Péray, Northern Rhône, France



PRODUCER

Domaine du Tunnel is situated in an old steam train tunnel in the charming village of Saint-Péray in the Northern Rhône. This small family domaine is run by Stéphane Robert and his wife Sandrine. Stéphane, also the winemaker, began in 1994 when he was just 24 years old by renting vines. He now owns 10 hectares of his own vines located in Cornas, Saint-Péray and Saint Joseph.

VINEYARDS

Domaine du Tunnel have two hectares of Roussanne in Saint-Péray. This wine is made using fruit from four lieu-dits: Barras, Grand Plantier, Combe and l'Arzalier. The Barras vineyard is planted at 250 metres above sea level, adding crisp acidity and aromatics to the blend.

VINTAGE

The 2017 vintage began with a mild winter, followed by lower temperatures in May with some heavy rain during the flowering period, which led to a reduction in yields. By mid-June, the weather improved, becoming warm and dry, providing ideal growing conditions for the grapes.

VINIFICATION

The Saint-Péray Roussanne was fermented in a combination of stainless steel and four to five-year-old barriques, and was aged on its lees for a further nine months.

TASTING NOTES

The Roussanne has delicate aromas of white flowers and grapefruit with a lively acidity, good concentration and a long finish. The blending of several parcels and vats gives the wine wonderful complexity.

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| Grape Varieties | 100% Roussanne |
| Winemaker | Stephane Robert |
| Closure | Natural Cork |
| ABV | 13.5% |
| Wine pH | 3.56 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Vegan |