



### **AOC Saint-Péray - Terres Boisées**

Our Saint-Péray “Terres Boisées” comes from a plot of MARSANNE, more than 30 years old on granitic and clay soil with limestone-elements.



#### **Harvesting and vinification**

Harvesting is manual.  
Vinification is 100 % in oak barrels (30 % in new barrels).  
The wine is matured on lees during about 12 months.

#### **Our suggestion**

« Terres Boisées » an ideal wine, for the whole meal, to be served with fishes or seafood, white meats or dried cheeses.

#### **The wine**

The colour is yellow, with golden reflections thanks to good maturity. The nose is complex, rich in mature aromas (quince, pear, ...), spices and minerality, bringing out delicate woody notes. The mouth is full and opulent. A gastronomic wine with a surprising potential for ageing