

DOMAINE DURAND

SAINT PERAY

This 23-hectare family estate is managed by the Durand brothers, Eric and Joël. The production revolves around 3 appellations within the Northern Rhône Valley: Saint-Joseph 8.5 ha, 9.5 ha in red and Saint-Péray 1.8 ha.

The various grape varieties are planted on the steep granite slopes of the right bank of the Rhône as well as on some limestone foothills. The estate is run under sustainable agriculture, and the search for the best balance of the vine within its environment allows for the perfect expression of the different terroirs of the estate. The various manual cultural practices, along with the pursuit of optimal grape maturity, enable the production of exceptional wines.



50% Marsanne
50% Rousanne



50-53°F
10-12°C



3-4 years



15 years old



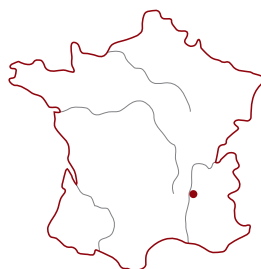
Sustainable



45 hl/ha
11000 bottles



TERROIR



VINEYARD : 1.8 hectares

TERROIR : Sandy limestone clay

WINEMAKING

HARVEST : Manual harvest in grape boxes.

VINIFICATION : Pressing whole grapes. Then the must is cooled to facilitate a natural clarification. Vinification at a low temperature.

MATURATION : 6 months, 65% in stainless steel vats and 35% in barrels.

TASTING NOTES



Gold colour with green reflections



Bouquet of hazelnuts, pears and peaches



Fresh palate with a flowery, spicy and toasted notes

FOOD PAIRING

Aperitif

Chicken strips

Crispy goat cheese