



Domaine
LEMENICIER

AOP Wines

Cornas | Saint-Péray | Crozes-Hermitage



AOP Saint-Péray, Cuvée Elégance

Technical sheet :

Varietals : 50% Marsanne & 50% Roussanne

Vinification : Cuvée Elegance is vinified from the steepest hillside plots and the oldest vines. The vinification is done on a temperature controlled environment according to the Bourgignonne method. Aging is done in French oak barriques (25% new + 1 to 3 years old) and on the lies for 12 months with regular batonnage. Blending and bottling happen in September of the following year.

Will increase intensity for the next 6 to 8 years.

Eye : intense straw color, thick legs and silver reflects

Nose : Elegant nose, expressive, floral, notes of fresh white fruits such as peaches and pears.

Tasting notes : Fruity, very pleasant mouth feel mixing notes of peaches, abricots, peas, toasted brioche. Long and intense finish.

Pairings : St Peray accompanies beautifully with scallops, grilled and baked fish, cheeses or just as an aperitif

