

Jacques Leménicier Saint-Peray

ABOUT THE ESTATE

- Singularly focused on crafting a small handful of wines, Jacques Leménicier makes the most of his Northern Rhône terroir.
- He has been making wines from his estate since the early 1980s after working for Robert Michel and Alain Voge. Both of his bottlings are miniscule production, selling mainly to private clients and restaurants in France
- His Cornas is a visceral interpretation of Syrah, full of fruit, character, and garrigue, capable of long aging.
- Made from Marsanne and Roussanne, Jacques' Saint-Péray is also fruit-forward, celebrating these two oft-overlooked varietals that are capable of making whites of significant depth.
- These wines are true collector's items – for those lucky enough to experience them, they are sublime expressions of where they come from.

APPELLATION

Saint-Peray

SUB-REGION

Northern Rhône

GRAPE VARIETY

70% Marsanne, 30% Roussanne

FARMING

Sustainable - Lutte Raisonnée

SOIL

Granite, clay, limestone

VINEYARDS & VITICULTURE

7.17 acres planted on low slopes of Saint-Peray.

HARVEST & VINIFICATION

The vinification is temperature controlled. Wine is then aged in French oak barrels (25% new) on fine lees for 12 months with regular stirring, then for a further for one to two years.

ALCOHOL BY VOLUME

13.0

PACK SIZE

6x750mL

