M. CHAPOUTIER & ANNE-SOPHIE PIC

SAINT PERAY



Represented by SoilAir Selection

A fresh, complex, aerial Marsanne-based white wine. Notes of pear, peach, floral (hawthorn) and anise with a hint of bitter almond, and followed by a great mineral finish.

Color: White

Grapes: 100% Marsanne

Soil: Limestone and clay

Altitude: 400 m above sea level

Age of Vines: 30 years old Gobelet-trained

Fermentation: Spontaneous fermentation with

natural yeasts

Aging: Oak barrels for 5 months with batonnage on

the lees

Production: 4,500 bottles per year

Organically Produced ©

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