

La Belle de Mai

(The Beauty of May)

Saint-Péray



A wine we cherish, from a rare terroir

Grape variety:

60% Roussanne, 40% Marsanne.

Terroir:

Saint-Péray terraces of limestone and granite.

Vinification:

The wine is vinified in oak barrels with slow fermentation, then aged on lees and stirred for the first few months. It is aged in barrels for 10 to 12 months, depending on the vintage (10% new and the rest in 1 to 5 year old barrels).

The wine is certified **Organic**.



Tasting notes

Color:

Golden yellow colour with green nuances.

Nose:

Intense and flattering, with floral aromas of hawthorn and iris, as well as notes of quince and citrus.

Palate:

The mouth is full, well-balanced between mineral and fruit elements, with beautiful persistence.

Service

To be drunk in its youth or within 5 to 6 years.

Serve chilled to 14°C-15°C/57°F-59°F.

Food matches:

Delightful with *escargot de Bourgogne* (snails) or roasted Bresse chicken.