



LE VIN

Owner - Brand / Domain

Domaine Farge - Domaine Farge

More

Grain de Silex

Appellation

AOC Saint-Péray

Туре

White

Vintageyear

2020

Varietals

Roussanne 90%, Marsanne 10%

ABSTRACT

Grain de Silex is an atypical Saint Peray with a majority of Roussanne which offers great tension and minerality. A cuvée that accompanies well gastronomic starters and sea food with finesse. Medal: Wine Advocate: 90/100 James Suckling: 91/100 Decanter: 90/100 Jeb Dunnuck: 89/100

PRESENTATION

Location

One parcel close to Cornas Appellation and another one in tram road.

Terroir

Soil :Clay Limestone

Manual Harvest

Age of the vines: 30 years old

Planting density: 5000

In conversion to Organic Agriculture.

Vinification

Malolactic Fermentation

Yield 40 hl/hectare

Ageing

Ageing 8 months (30 % in barrels and 70 % in stainless steel tanks)

TASTING ADVICES

Tasting

Mostly Roussanne, the 2020 Saint-Péray Grain De Silex has an attractive, sappy, vibrant, medium-bodied style as well as notes of ripe citrus and sappy herbs. It's well-made and builds nicely with time in the glass, picking up more classic richness and depth

Food pairings

Grain de Silex will accompany perfectly gastro appetizers, appetizers on the finesse, slightly spiced, abalone, tartare of Salmon, ravioles in butter.

Domaine Farge

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SPECIFICATIONS

Alcohol content: 13 % vol.

Winegrowing label: Agriculture Raisonnée

SPECIFICATIONS

Production volume: 70 hL Residual Sugar: 0.36 g/l

pH: 3.62

