



CLOS CACHET
the finest French wines

DOMAINE BERNARD GRIPA

Saint Péray ‘Les Figuiers’

2021

01

Provenance:

Saint-Péray, Rhône Valley

02

Grape Variety:

40% Marsanne
60% Roussanne

03

Pairing:

Seafood, spicy dishes and white
meat

04

Serving:

Temperature: 10°C



Vineyard Cultivation:

Saint Péray is the southernmost appellation of the northern Rhône Valley. Part of the Domaine's fine reputation comes from its top quality Saint Péray wines. The appellation is lesser known, but savvy wine connoisseurs are wise to its incredible value. "Les Figuiers" is the Domaine's top cuvée of Saint Péray. The Gripa's use their old vines of more than 50 years to produce the nectar. The vineyards in Saint Péray are planted on terraces. It means there is no use of machines, with all work done by hand.



Vinification:

The harvest pressed directly and put into stainless steel vats for a cold maceration before fermentation. The vinification is traditional and the wines undergo their maturation in 228 and 600 litre French oak barrels for eight to nine months. The goal is to keep the terroir style rather than overpowering the wines in oak flavours.



Tasting Notes:

A hint of struck match appears on the nose of the Saint Péray Les Figuiers, along with notes of pear and citrus. A barrel-fermented 60-40 blend of Roussanne and Marsanne, it's medium-bodied, streamlined and silky textured, with bright, lime-like flavors on the long finish. Still youthfully tight, this seems like it could drink well for more than 2-3 years. 91 points -Joe Czerwinski, Wine Advocate.



Soil Type:

Clay and Limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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