

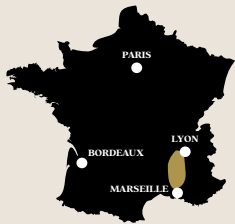
# Les Sauvagères

## SAINT-PÉRAY

2024

FRANCE  
Northern Rhône Valley

Grape variety  
80% Marsanne + 20% Roussane



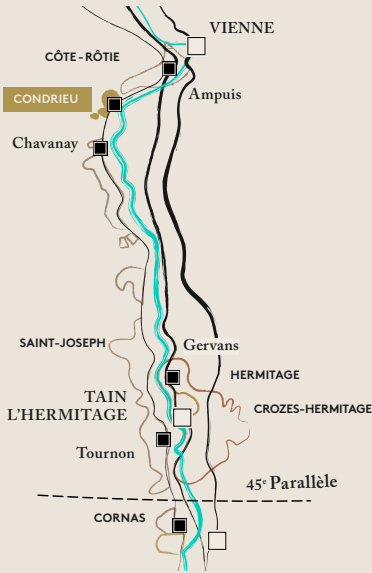
Our Saint-Péray 'Les Sauvagères' is named after the grape variety Marsanne thus named as it takes root in its wild ('sauvage') state in very steep limestone soils. Our first vintage was 1999.



  
**DOMAINES**  
**PAUL JABOULET AÎNÉ**  
MAISON FONDÉE EN 1834

### VINEYARD / TERROIR

|                                                                                                                                                                                                                                      |               |                        |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|------------------------|
| Vine age:                                                                                                                                                                                                                            |               |                        |
| AOP surface area:                                                                                                                                                                                                                    |               | AOP yield:             |
| Estate holdings:                                                                                                                                                                                                                     |               | Yield: <b>40 hl/ha</b> |
| <b>Soil geology:</b> This soil of Saint-Péray is very diverse and complex but a majority of limestone makes this appellation an exception on the right bank of the Northern Rhône river. An ideal place for pure and elegant whites. |               |                        |
| Slope gradient:                                                                                                                                                                                                                      | Average alt.: | Aspect:                |
| Training system: <b>Gobelet on stakes and Royat cordon</b>                                                                                                                                                                           |               | Planting density:      |



**Harvest**  
Manual harvest with parcel sorting into small 12 kg crates.

**Vinification / Ageing**  
The grapes are hand-picked at a perfect maturity and then carried to the winery in small crates. They are whole-bunch pressed. The juice settles for 2 days at a cold temperature before being racked. The fermentation starts and lasts for 10 days. Fermented and matured in 25% of new oak during 9 months

**Vintage**  
Harvest dates: 7 to 22 September



**Weather**  
Scan the QR code to access full 2023 weather data.



### TASTING NOTES

Golden white robe with shimmering highlights. A subtle nose opening with floral and brioche aromas. On the palate, it shows a fine balance between bitterness and acidity, with delicate citrus notes carrying the finish. (September 2025)

|                                 |                                          |                                        |
|---------------------------------|------------------------------------------|----------------------------------------|
| Alcohol :<br><b>12,5 % Vol.</b> | Ageing potential:<br><b>2 to 5 years</b> | Serving temperature:<br><b>10-12°C</b> |
|---------------------------------|------------------------------------------|----------------------------------------|

**SUSTAINABLE VITICULTURE**  
The entire vineyard is certified organic and cultivated with respect for the soil and all living systems.

We view viticulture as long-term work: a constant effort to regenerate the environment, enabling great terroir wines to fully express themselves.

