

COMTESSE DE SAINT PEY ENTRE DEUX MERS

A few minutes from Saint Emilion, in the commune of Saint Pey d'Armens, Château de Saint-Pey covers 20 hectares.

Part of the château dates back to the 16th century and served as living quarters. The other building, containing the winery, opens onto a tasting room.

The 17-hectare vineyard has a limestone and clay-limestone soil typical of Saint Emilion, made up of alluvial deposits with a sandy topsoil. The vines have an average age of 40 years.

Château de Saint-Pey has been in the jurisdiction of Saint Emilion since 1744. The property has survived through the ages thanks to the skill and determination of the Musset family. After six generations, the Musset heirs passed on the family's heritage.

In 2011, the new owners, Clarence Grosdidier and Frédéric Stévenin undertook to give a new breath of life to the château and its vineyard.

TERROIR

Clay soil

WINEMAKING

Manual harvest. Transportation between the vine and the wine press is made only in crates. Furthermore, the winemaking process follows the champanoise method: pressing, first fermentation, bottle fermentation, bubble production in the second fermentation, ageing, riddling, degorging and titration.

GRAPE VARIETY

70% Merlot
30% Cabernet Franc

ALCOHOL

12%

SERVICE TEMPERATURE

8-10°C

TASTING NOTES

This wine has delicate bubbles and a pale-yellow colour with green hues. The nose is subtle and floral. The taste is pleasant and round, very bubbly and sweet finish.

FOOD PAIRING

Desserts and Aperitifs.

