



Remy Nodin Saint-Péray Mousseux Brut Nature Blanc de Blancs

A Saint-Péray family who were all Co-operateurs at the Cave de Tain until Rémy's first vintage in 2008, not a great year, with a Saint-Péray. His brother is President of the Syndicat des Vignerons, and still sends his crop to the Cave de Tain. A Crozes-Hermitage from 1.5 hectares at Pont de l'Isère started in 2010. Half the harvest is sold to the merchant trade. There are three still Saint-Pérays and one champenoise. The better wines are Beylesse and Suchet. More limestone influences here than most at Saint-Péray.

"It's worth remembering that Saint Péray used to be mostly known for its sparkling wines, which sold for higher prices than Champagne. While that market almost collapsed late in the 20th century, it's coming back today thanks to a number of high quality producers now making serious wines from the appellation. Nodin's NV Saint Péray Mousseux is a good example from the region and is a solid, classy effort that offers crisp apple, citrus and brioche aromas and flavors, a medium-bodied, rich, powerful mousse and a dry finish. I don't have any experience with aged examples here, so would lean towards enjoying it over the coming 2-3 years, yet I wouldn't be surprised to see it evolve nicely for longer" Jeb Dunnuck

-Current Saint Peray Mousseux is from 2017 vintage and was disgorged October 2020 for Gran Fondo Wine a la voile.

Produced in the Methode Traditionelle

Current vintage is from the 2012 harvest and was disgorged by hand in Oct. 2020

100% Marsanne from Single Vineyard (Lieux Dit) La Beylesse

Soils Clay & Limestone East Facing – approximately 40 year old vines.

Primary Fermentation in Stainless Steel

0 Grams/Liter Dosage Brut Nature

21 months on the lees

3500 Bottles Produced

Fermented in same cellar as Alain Voge in Saint Peray – very cold cellar