

Domaine Yves Cuilleron Saint-Peray "Les Potiers" dry white 2024



Product price:

€138.00

Product features:

Area: NORTHERN RHONE

Winemaker: Yves Cuilleron

Vintage: 2024

Appellation: Saint-Peray

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Wine Advocate (Parker): 90/100

Cépage dominant: roussanne-marsanne



Product short description:

The Saint-Peray blend (Roussanne and Marsanne) signed by Yves Cuilleron, always very approachable from its early youth.

Product description:

PRESENTATION OF DOMAINE CUILLERON
+ ALL ITS OTHER CUVEES IN STOCK

Domaine Yves Cuilleron Saint-Peray "Les Potiers" 2024

Robert Parker's Wine Advocate (Y. Castaing, mai 2026): 90/100. *Matured for nine months in a combination of foudres and barrels, the 2024 Saint-Péray Les Potiers is perfumed and lively, revealing aromas of white peach, confit citrus, linden blossom and white flowers. Moderately weighted and round, it is built around a juicy core of fruit, beautifully balanced and*

enhanced by delicate acidity, concluding with a fresh, harmonious finish. It's a classic rendition. **DRINK 2026-2033**

Technical sheet written by the domaine :

Origin: from several gently sloping plots facing Southwest located in the municipality of Saint Péray. "Les Potiers" is not the name of the lieu-dit but a commercial brand to identify the cuvée.

A blend of gently sloping plots facing Southwest, located in the municipality of Saint-Péray. A straightforward and pleasant wine from the southernmost appellation of the Northern Rhône.

Terroirs: alluvial soils with pebbles.

Grape Varieties: marsanne and roussanne.

Viticulture: natural cover crops to combat erosion. Treatments limited to the maximum depending on the weather, no insecticides to preserve biodiversity, minimal fertilizers and only organic. Control of vigor and yields, leaf thinning, green harvesting for better grape maturation. Bud thinning in spring.

Vinification and aging: manual harvest, parcel-based and traditional vinification. Minimal use of oenological products (native yeasts). Vinification (alcoholic and malolactic fermentation) and aging 50% in 30-hectoliter wooden casks and 50% in Burgundy barrels without racking, 8 months on lees. Blending of the different plots before bottling.

Olfactory tasting: open nose of fresh fruits, mirabelle and peach, citrus, candied lemons, and flint.

Tasting notes: balanced palate with a softness and beautiful mineral tension.

Ageing potential: to be enjoyed young on fruity aromas (3 to 4 years).

Food pairing: grilled or baked fish (salmon, scallops, or mussels).