M. Chapoutier

Crafted from biodynamically farmed vines at the foot of Crussol mountain, Lieu-dit Hongrie combines elegance, density, and a unique expression of terroir.

Lieu-dit Hongrie 2020

Northern Rhône, France

Alcohol :14,00 %

Composition: 100% Marsanne

Region and Vineyards

The **Lieu-dit Hongrie** parcels are located in the **historic heart of the Saint-Péray appellation**, at the foot of **Crussol mountain**. These vines are planted on **clay-limestone soils with a granitic base**, where the clay provides power and the limestone adds elegance and an almost ethereal quality.

The vineyards face **east and southeast**, maximizing sunlight exposure, and the vines are approximately **40 years old**, allowing for a balanced concentration of fruit and aromatic complexity. The name **Lieu-dit Hongrie** refers to a district in Saint-Péray, adjacent to the Hongrie stream, where tanners once worked.

Winemaking

The grapes are **hand-harvested** to preserve their integrity and freshness. After whole-cluster pressing, fermentation occurs in **temperature-controlled barrels at 17°C**, using **indigenous yeasts** to capture the essence of the terroir.

The wine is aged for **8 months in 600-liter demi-muids** (a mix of new and used oak), with regular stirring of the lees (**bâtonnage**) to enhance richness and texture. It is then transferred to vats for an additional **2 months**, refining the wine before bottling.

Tasting Notes

- **Color**: Golden yellow with green highlights and brilliant clarity.
- **Aroma**: Fresh and inviting, with notes of **roasted nuts**, **brioche**, and **white-fleshed fruits**, complemented by hints of **fennel**, **anise**, and **honeysuckle**.
- **Palate**: Smooth and fresh on the attack, with a well-balanced density. The finish is persistent, featuring subtle roasted and aniseed notes that add complexity.

Did you know?

The name **Saint-Péray** originates from the local dialect term **"Saint Pierre D'Ay,"** the historic name of the town where the vineyards are situated. **Lieu-dit Hongrie** is named after a district in Saint-Péray alongside the Hongrie stream, where tanners once worked—a testament to the area's rich cultural and historical heritage.

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Wine Pairing Ideas

- **Pan-Seared Scallops with Citrus Butter**: The wine's freshness and creamy texture enhance the rich, citrusy flavors of the dish.
- **Grilled Sea Bass with Fennel and Herbs**: The wine's anise and fennel notes complement the delicate fish and herbaceous flavors.
- **Goat Cheese with Honey and Thyme**: The wine's minerality and floral notes balance the tanginess and sweetness of this pairing.
- **Pear and Almond Tart**: The roasted and nutty aromas of the wine align beautifully with the dessert's flavors.

Robert Parker (RP) : 93 Points (2020)

Blended but not yet bottled at the time I tasted it, the 2020 Saint-Péray Lieu-dit Hongrie showcases elegant notions of toasted grain and citrus on the nose. It's medium to full-bodied, but it's more about length than breadth, with decent depth, richness and length. I get the impression it's really trying to be Burgundy.

Robert Parker (RP) : 93 Points (2019)

The barrel-fermented 2019 Saint-Péray Lieu-dit Hongrie features scents of scorched citrus zest, toasted grain and grilled pineapple, and yet I don't find the level of oak objectionable. The charred notes are a minor element, with the wine being more about the citrusy fruit and ripe, round feel on the palate. Medium to full-bodied, this is lush and immediately opulent, yet retains a sense of structure on the long, mouth-coating finish. This is a very consistent bottling year after year, and the 2019 may be the best one yet.

Robert Parker (RP) : 92 Points (2018)

Bottled just a week before my visit, the 2018 Saint-Péray Lieu-dit Hongrie was already showing off its stuff, bursting with notes of grilled pineapple and citrus. It's medium to full-bodied but crisp and firmly built, with a silky feel on the palate and a lingering, nicely focused finish.