



## Savagnin

Grape Variety: Savagnin

Vinification Method: Harvested by hand and then pressed using a pneumatic press. After settling of the must for 20 hours, the alcoholic fermentation starts automatically using the naturally occurring yeasts present. Malolactic fermentation takes place again using the natural bacteria present.

Maturation: Maturing takes place "sous voile" - under a layer of yeast. We check and analyse each barrel twice a year and those that are not maturing correctly are removed and bottled as Savagnin Blanc. In this way we keep the best barrels to create a Vin Jaune rich in colour and with a good balance in the mouth.

Geology: Savagnin grapes are taken from two different "terroirs". The first of which has a surface red marl at the bottom of the parcel, which also covers a mass of fallen dolomitic rocks at the top of the parcel. The vines were planted in 1976. The second has much deeper red marl covering a mass of fallen limestone mixed with silt. The vines were planted in 1991.

The whole of the vineyard is cultivated using methods that respect the environment. The use of phytosanitary products is monitored parcel by parcel. Thirty-three percent of the ground between the vines is left covered with grass whilst the remaining 67% is worked by digging and raking. The yields are rationalized by pruning and by bunch thinning.

Tasting notes: Fresh walnut, hazelnut.

Goes well with: Aperitif time, farm poultry or fish in a cream sauce, spicy or exotic dishes.