

Mise en bouteille
au Domaine

Produit
de France



DOMAINE DE
CHEVILLARD

APREMONT
JACQUÈRE

SAVOIE
APPELLATION D'ORIGINE PROTÉGÉE

FAMILLE GOURY-RENARD
73250 ST PIERRE D'ALBIGNY

Domaine de Chevillard *Apremont* Vin de Savoie

VARIETIES: 100% Jacquère

CLASSIFICATION: Savoie AOP – Cru of Apremont

VINEYARDS: In the cru of Les Abymes at 350 meters. 20 to 100 year old vines.

VINEYARD SOILS: Predominantly white limestone with some clay.

FARMING: Organic

WINEMAKING: Fruit is pressed in an antique Coquillard press purchased from Champagne. Juice goes directly to old barrel for primary fermentation, malo and aging. Winemaking is reductive with very little to no racking. No batonnage. Very low SO2 at bottling – the goal is 10 to 15 PPM total.

AGING: 11 months in neutral, 225 Liter barrels.

