

Mise en bouteille
au Domaine

Produit
de France



DOMAINE DE
CHEVILLARD

VIN DE SAVOIE
MONDEUSE

SAVOIE
APPELLATION D'ORIGINE PROTÉGÉE

FAMILLE GOURY-RENARD
73250 ST PIERRE D'ALBIGNY

Domaine de Chevillard *Mondeuse* Vin de Savoie

VARIETIES: 100% Mondeuse

CLASSIFICATION: Savoie AOP

VINEYARDS: Two plots around St. Pierre d'Albigny. 20 year old vines in one, 45 year old vines in the other.

VINEYARD SOILS: Clay and mixed limestone with iron

FARMING: Organic

WINEMAKING: Fruit is destemmed. Long maceration of roughly 3 weeks. Fermentation is via native yeast in concrete. In general the ferments are reductive and gentle – no punchdowns but very light pump overs. Fruit is pressed in an antique Coquillard press purchased from Champagne and then goes into neutral barrel for malo and aging. No racking. Very low SO2 at bottling – the goal is 10 to 15 PPM total.

AGING: 11 months in neutral, 225 Liter barrels.

