

Mise en bouteille  
au Domaine

Produit  
de France



DOMAINE DE  
**CHEVILLARD**

VIN DE SAVOIE  
*PINOT NOIR*

**SAVOIE**  
APPELLATION D'ORIGINE PROTÉGÉE

FAMILLE COURY-RENARD  
73250 ST PIERRE D'ALBIGNY

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**Domaine de Chevillard *Pinot Noir* Vin de Savoie**

VARIETIES: 100% Pinot Noir

CLASSIFICATION: Savoie AOP

VINEYARDS: Half hectare plot near St. Pierre d'Albigny. Planted in 1962 and 1982. Both Champagne and Burgundy clones present.

VINEYARD SOILS: Clay and mixed limestone

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. He ferments the different clones separately and blends together after elevage. Very low SO<sub>2</sub> at bottling – the goal is 10 to 15 PPM total.

AGING: 11 months in neutral, 225 Liter barrels.

