

Mise en bouteille  
au Domaine

Produit  
de France



DOMAINE DE  
**CHEVILLARD**

**S<sup>T</sup> JEAN DE LA PORTE**  
MONDEUSE

**SAVOIE**  
APPELLATION D'ORIGINE PROTÉGÉE

FAMILLE GOURY-RENARD  
73250 ST PIERRE D'ALBIGNY

**Domaine de Chevillard *St. Jean de la Porte* Vin de Savoie**

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VARIETIES: 100% Mondeuse

CLASSIFICATION: Savoie AOP – Cru of St. Jean de la Porte

VINEYARDS: 40 year old vines on steep slopes in the Cru of St. Jean de la Porte

VINEYARD SOILS: Red clay with layered green limestone. High iron content

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 SO<sub>2</sub> at bottling – the goal is 10 to 15 PPM total.

AGING: 11 months in neutral, 225 Liter barrels.

