

Mise en bouteille
au Domaine

Produit
de France



DOMAINE DE
CHEVILLARD

VIN DE SAVOIE
JACQUÈRE

SAVOIE
APPELLATION D'ORIGINE PROTÉGÉE

FAMILLE GOURY-RENARD
73250 ST PIERRE D'ALBIGNY

Domaine de Chevillard *Jacquère* Vin de Savoie

VARIETIES: 100% Jacquère

CLASSIFICATION: Savoie AOP

VINEYARDS: Around the town of St. Pierre d'Albigny and St. Jean de la Porte. Average age of 65 years.

VINEYARD SOILS: Clay and mixed limestone. These vineyards have a higher percentage of clay than the cru sites.

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.

