Denis & Didier

Berthollier

VIGNERONS

CHIGNIN-BERGERON EXCEPTION

AOP VIN DE SAVOIE - ESTATE BOTTLED

GRAPE VARIETY: 100% Roussanne, known locally as Bergeron.

TERROIR: Scree soils ensure the regulation of water and rapid warming. Dominantly limestone earth with some clay creates specific aromas and mineral characteristics. Steeply sloping south, south-west facing hillsides in the southern part of the Savoie.

VINEYARD: Half is goblet pruned on stakes, and the other half guyot pruned on wires. Training on stakes maximises sunshine exposure resulting in healthy grapes and good skin maturity. Our first requirement is on the respect of the natural balance between the soil and the plant. The vines are grown organically and biodynamically. The soils are maintained by, scraping, raking and mowing, grass cover in spring, and the use of natural plant infusion (for example nettle or willow infusion).

HARVEST: Harvesting by hand between the 10th and 25th of September. The grapes are transported in 350kg crates to avoid them being crushed.

YIELD: 3.5 tons/acre depending on weather conditions.

WINE MAKING: The grapes are pressed in whole bunches. Cold settling without the use of enzymes. Spontaneous fermentation from the wild yeasts. Alcoholic fermentation is 80% in vats and 20% in barrel (without new barrels). Malolactic fermentation is not provoked but starts spontaneously in certain vintages. Matured on fine lees (the choicest). Vinification without sulphite, just a very little use if necessary at the bottling (final total rate less than 70 mg/l.) Lunar phases are respected for all major operations in the cellar such as bottling.

TASTING NOTES: Brilliant gold in colour. Powerful aromas of dried apricots, honey, white peach and exotic fruit underlined by a hint of spice and smokiness. Full and powerful palate of dried apricot, candied fruit and citrus with an underlying richness. Beautifully fresh with a slight spiciness associated with superb minerality.

FOOD & WINE PAIRING: As an aperitif with canapés. With salmon carpaccio, white meats and freshwater fish, rich, soft cheeses, goat cheese or Roquefort.

GREEN AND VEGAN CERTIFICATIONS:

AB AGRICULTURE BIOLOGIQUE

DEMETER CERTIFIED BIODYNAMIC®

