Denis & Didier

Berthollier

VIGNERONS

CHIGNIN-BERGERON SAINT ANTHELME

AOP VIN DE SAVOIE - ESTATE BOTTLED



GRAPE VARIETY: 100% Roussanne locally known as Bergeron.

TERROIR: Scree soils, dominantly limestone earth with some clay. Steeply sloping south, south-west facing hillsides in the southern part of the Savoie. This Bergeron was born from the planting of a parcel of vines under the chapel of St-Anthelme in Chignin, which, thanks to its remarkable exposure, produces grapes that ripen beautifully in the sun. Today it is mainly the finest grapes from our 'La Perette' parcel, located on the south-western slope of the 'La Savoyarde' mountain, that make up this cuvée.

VINEYARD: Age of the vines: 20 years - 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.

WINE MAKING: The grapes are pressed in whole bunches. Cold settling without the use of enzymes. Spontaneous fermentation from wild yeasts on the grapes. Alcoholic fermentation is 80% in barrel (no new barrels) and 20% in vats. Barrel and vat wines are then blended and aged until bottling in February, a total of min. 18 months maturing. Vinification without sulphite. Total sulphites at bottling under 50 mg/l. Adherence to lunar cycles for all work in the cellar such as racking and bottling.

TASTING NOTES: Pale gold in colour. Powerful nose that shows honeyed, exotic and tertiary aromas and forest floor after 2 or 3 years cellaring. Opulent palate of candied fruit and citrus.

PALATE: Fish in sauce or smoked, white meats, foie gras, goat or sheep cheese.

GREEN AND VEGAN CERTIFICATIONS:

AB AGRICULTURE BIOLOGIQUE

DEMETER CERTIFIED BIODYNAMIC®