Denis & Didier

Berthollier

VIGNERONS

CHIGNIN ARGILE SUR SCHISTES

AOP VIN DE SAVOIE - ESTATE BOTTLED



GRAPE VARIETY: 100% Jacquère, origin Savoie.

DESCRIPTION OF WINE: Derives all its character from the soil that nourishes it: a clay topsoil that confers notes of very ripe yellow fruit, and a schist subsoil that brings a mineral touch. A perfect balance between fruit and minerality.

TERROIR: Made from two specific parcels on south, south-east facing slopes, whose soils are made up of a top layer of clay and a second layer of schist.

VINEYARD: The vines are over 100 years old. No chemical herbicides have been used since 2011. The 2021 vintage is the first one to get the AB certification (organic). 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).. Lunar phases are adhered to when undertaking major work such as pruning, trimming and treating.

HARVEST: Between September 10th and 25th. 100% hand-picked in 350kg crates to avoid crushing.

WINEMAKING:
The grapes are pressed in whole bunches. Cold settling without the use of enzymes. Spontaneous fermentation from the wild yeasts on the grapes. Racking on fine lees, blending and stirring for 3 months. Vinification without sulphite, only a small quantity if needed at bottling (final sulphite rate below 40 g/l.) Bottled in September. Lunar phases are respected for racking and bottling.

TASTING NOTES: An aromatic expression of subtle evolution where cooked fruit mingles with subtle floral and pastry aromas and a touch of musk with flint, biscuit, quince, almond and lemon verbena. The light, fresh palate is underscored by a finely honed minerality.

PALATE: Excellent for aperitif, with sushi, freshwater or sea fish, smoked fish or seafood, sauerkraut, white sausages, processed cheese dishes (fondue, raclette, tartiflette...).

GREEN AND VEGAN CERTIFICATIONS:

AB AGRICULTURE BIOLOGIQUE

DEMETER CERTIFIED BIODYNAMIC®