Denis & Didier

Berthollier

VIGNERONS

CHIGNIN VIEILLES VIGNES

AOP VIN DE SAVOIE



GRAPE VARIETY: 100% jacquère, Origin Savoie Estate Bottled

TERROIR: Alluvial limestone clay scree. South, south-west facing hillsides.

VINEYARD: Average age 80 years (over 100 years for some of them). 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 at skin maturity. 100% hand-picked in 350kg crates to avoid crushing.

WINE MAKING:
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 used at bottling when necessary. Total final sulphite rate: less than 30 mg/l. Bottled in June and September. Lunar phases are respected for racking and bottling.

TECHNICAL INFORMATION: Organic Agriculture: Certified Biodynamic:not certified without SULPHITE during winemaking, very low addition just before bottling. Total sulphite: less than 20 mg/l.

TASTING NOTES: Pale, limpid and brilliant. Nose of white flowers and citrus fruit, white peach and lemon. Beautifully fresh, mouth-watering citrus and mineral palate with a certain salinity.

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®