Denis & Didier

Berthollier

VIGNERONS

APREMONT - FALLING ROCK

AOP VIN DE SAVOIE ESTATE BOTTLING



GRAPE VARIETY: 100% Jacquère

TERROIR: South and south-east facing clay-limestone scree slopes beneath the mountain Mont Granie

VITICULTURE: 50-year-old vines grown organically (conversion underway).

HARVEST: Between the 15th of September and the 5th of October, the grapes are harvested by hand in 300 kg crates to limit crushing of the berries.

YIELD: 3.5 tons/acre depending on weather conditions.

WINE MAKING: Whole bunch pressing. Static cold settling, without SO2 or enzymes. Start of fermentation by indigenous yeasts. Spontaneous malolactic fermentation. Ageing in vats and 4% in barrels. Adjustment of SO2 at bottling, i.e. a total sulphite level of less than 30 mg/l. Racking and bottling are carried out in accordance with the phases of the moon.

TASTING NOTES: Color: limpid, clear and brilliant. Nose of white flowers and citrus fruit, white peach and lemon. Fresh citrus fruit on the palate, thirst-quenching, mineral, with a certain salinity.

FOOD & WINE PAIRING: Aperitifs, sushi, mussels, oysters, seafood, freshwater and sea fish, smoked fish, chips, sauerkraut, white sausages, dishes with melted cheese (raclette, tartiflette...).

GREEN AND VEGAN CERTIFICATIONS:

AB AGRICULTURE BIOLOGIQUE

DEMETER CERTIFIED BIODYNAMIC®