Denis & Didier

Berthollier

VIGNERONS

MONDEUSE LES GRANGES TISSOT

AOP VIN DE SAVOIE - RED WINE - ESTATE BOTTLED



GRAPE VARIETY: 100% Mondeuse, Savoie grape

TERROIR: Lower limestone and mainly clay slopes and moraine, south-west

VITICULTURE: This wine used to be made from a parcel "behind the barns" (granges), just next to our grandfather's house. Today it is a blend of our best Mondeuse grapes from vines with natural, diverse crop cover. These living soils constitute healthy nourishment for the vines, enabling us to make our wines and obtain balanced juices without the use of SO2.

HARVEST: Manual, between mid and end september, harvested into 350kg crates to avoid crushing

YIELD: 3.5 tons/acre depending on weather conditions.

WINE MAKING: Berry sorting by hand. Destemming 100%. No addition of yeasts. Running off by gravity after 17 to 21 days maceration in demi-muid barrels of 600 litres and amphora. Aged for a minimum of 18 months in demi-muid barrels and amphora. Light filtering. Total sulphites at bottling less than 40 mg/l. Adherence to lunar phases for all work in the cellar.

TECHNICAL INFORMATION: Organic Agriculture: Certified Biodynamic: not certified without sulphite during winemaking, very low addition just before bottling. Total sulphite: less than 30 mg/l.

TASTING NOTES: Deep purple with violet rim and reflections when young. Aromas of blackberry, green peppercorns and violet, forest floor and smoked meat. The rich, juicy depth of the palate is underscored by a superb tannic structure.

FOOD & WINE PAIRING: A Pot au feu, beef dishes, game, Savoie cheese.

GREEN AND VEGAN CERTIFICATIONS:

AB AGRICULTURE BIOLOGIQUE

DEMETER CERTIFIED BIODYNAMIC®