

Apremont

Domaine de Chevillard

LOCALITY: FRANCE – Savoie

APELLATION: Savoie AOP

GRAPE VARIETY: 100% Jacquère

WINEMAKER: Matthieu Goury

VINEYARD: In the Cru *Apremont* at 350m elevation. 20 to 100 years old vines. Limestone-clay soil.

VITICULTURE: Certified organic (Eurofeuille).

WINEMAKING: Grapes are pressed in a wooden Coquard press, then transferred directly to neutral oak barrels for alcoholic fermentation followed by complete malolactic conversion. The winemaking is essentially reductive with minimal to no racking and no stirring (*batonnage*).

AGING: Aged for 11 months in neutral, 225L barrels.

BOTTLING: Neither fined nor filtered.

