

Mondeuse

Domaine de Chevillard



LOCALITY: FRANCE – Savoie

APELLATION: Savoie AOP

GRAPE VARIETY: 100% Mondeuse

WINEMAKER: Matthieu Goury

VINEYARD: Two plots around Saint-Pierre d'Albigny. Vines planted in 1979, both planted over clay and mixed limestone with iron soil. South and southeast expositions. 350-450m elevation.

VITICULTURE: Certified organic (Eurofeuille). Yield 35 hl/ha.

WINEMAKING: Fully de-stemmed fruit is macerated for three weeks, then pressed in a Coquard press and fermented over ambient yeasts in a concrete vat. During fermentation there is light pumping over but no punch-downs. The wine is then racked into neutral oak barrels for malolactic conversion and aging.

AGING: Aged for 24 months in 3-to-5-year-old French oak barrels. Then blended, bottled and aged for an additional 12 months.

BOTTLING: Neither fined nor filtered.

