

Mondeuse, Cru Saint-Jean de la Porte

Domaine de Chevillard



LOCALITY: FRANCE – Savoie

APPELLATION: Savoie AOP

GRAPE VARIETY: 100% Mondeuse

WINEMAKER: Matthieu Goury

VINEYARD: Vines planted in 1969 on steep slopes in the Cru of *Saint-Jean de la Porte*. Red clay with iron-rich, layered green limestone soil. South and east expositions.

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 concrete vats. 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 bottled and aged for 12 additional months before release.

BOTTLING: Neither fined nor filtered.

