

Pinot Noir

Domaine de Chevillard



LOCALITY: FRANCE – Savoie

APPELLATION: Savoie AOP

GRAPE VARIETY: 100% Pinot Noir

WINEMAKER: Matthieu Goury

VINEYARD: Half hectare plot near Saint-Pierre d'Albigny. Planted in 1962 and 1982 over clay and mixed limestone soil. South an east expositions from 350-450m.

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 of 225L. 1 or 2 months before bottling, wine is racked.

BOTTLING: Neither fined nor filtered. Minimum addition of sulfur. Bottled and aged for an additional 12 months before release.

