

DOMAINE DUPASQUIER



Savoie Mondeuse



Category : Red

Appellation : Savoie

Grape : Mondeuse

Alc : 12.5 %

Terroir : Clay- limestone

Age of vines : 40 years old

Yields : 50 hl/ha

Harvest : 100% hand harvested

Winemaking :

Wholebunches macerating in stainless steel tank, with a start of semi carbonic fermentation during 18 to 21 days using indigenous yeasts. The ageing is done for 11 months in oak foudres, with a gentle filtration before bottling. A further 2 year ageing in bottle is done at the winery before release.

Tasting :

Intense Ruby color, the nose has delicate touch of white pepper, crunchy dark cherries, kirsch and juniper berries. The palate is velvety, spicy and has crunchy tannins.

Pairing :

A great wine to be enjoyed with grilled meat, or a simple charcuterie plater with friends. Also a great wine to pair with gamey meats.