

DOMAINE DUPASQUIER



Savoie Jacquère 2017

Category : White

Appellation : Savoie Blanc AOP

Vintage : 2017

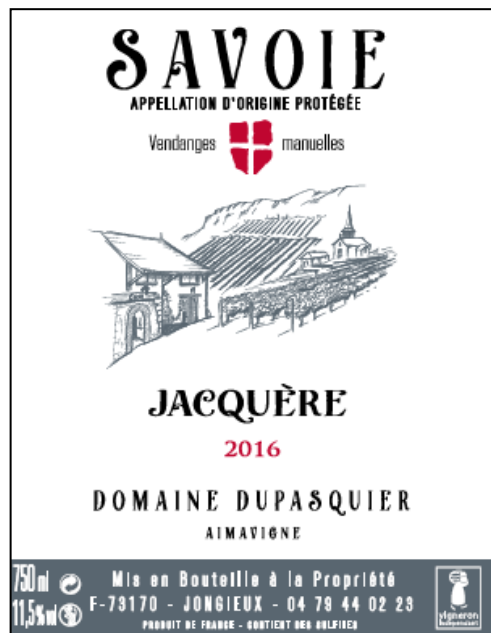
Alc : 11%

Terroir : Clay - Limestone

Age of vines : 42 years old

Yields : 60 hl/ha

Harvest : Manual harvest



Vineyard :

Sustainable farming, with a winery certified « Hautes Valeur Environnementale 3 » since 2018

- Control of the yields by using a specific pruning method along with a green pruning to control the buds.
- The vine stalks are cut and shredded to add nutrients to the soil.
- Natural cover crop every two rows.
- Vine are only treated as a last resort, only with the Bordeaux mixture. No use of insecticides or anti rot products in the vineyard.

Winemaking and Ageing :

Whole bunch grapes are pressed in small lots to preserve the whole fruits. Pneumatic press, fermentation is done in stainless steel tanks using natural indigenous yeasts. The wine is aged on fine lees in stainless steel for 11 months before being slightly filtered. Bottled in September.

Tasting Note :

Light and bright color, the wine is fresh, digest and crispy. Notes of citrus fruits and grapefruits, beautiful minerality.

Wine Pairing :

To be enjoyed as an aperitif, with oysters or any kind of seafood. Also goes well with grilled fish, and local cuisine like the cheese fondue from Savoie.