

# Denis Et Didier Berthollier Chignin Vieilles Vignes

## THE FACTS

**COUNTRY:** France

**REGION:** Savoie

**APPELLATION:** Savoie

**CEPAGE:** 100% Jacquere

**WINEMAKING:** 100% hand-picked in 350kg crates to avoid crushing.

The grapes are pressed in whole bunches. Cold settling without the use of enzymes. Spontaneous fermentation from the wild yeasts on the grapes. Racking on fine lees, blending and stirring for 3 months.

Vinification without sulphite, only a small quantity used at bottling when necessary. Total final sulphite rate: less than 30 mg/l. Bottled in June and September. Lunar phases are respected for racking and bottling.

**ALCOHOL BY VOLUME:** 11.0%

## THE STORY

The winery has been run since the mid-1990s by two brothers, Denis & Didier Berthollier, who come from a long winemaking tradition of growers, owners, and winemakers dating back to 1850. Denis & Didier own several parcels on the southernmost and steepest parts of the Savoie hills. Their forefathers abandoned these abrupt slopes at the beginning of the 20th century because they were too difficult to work. Denis & Didier harvest, vinify, and do the bottling themselves at their domaine. They have eliminated the use of insecticides & fungicides in all their vines and ceased the use of weedkiller since 2008, enabling grass to grow in the rocky vineyards. They use only naturally occurring, indigenous yeasts and very minimal SO<sub>2</sub>. Their wines are recognized among the purest & finest in Savoie.



## THE ADJECTIVES

**OVERALL:** Fruity & Vibrant

**AROMAS / FLAVORS:** white flowers, citrus, white peach, lemon

**MOUTHFEEL:** Minerally & Refreshing

## THE SELLING POINTS

**SUSTAINABILITY:** Certified Organic, Biodynamic In Practice, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Serve as an aperitif, sushi, smoked fish, sauerkraut, white sausages, fondue, raclette

