

Denis Et Didier Berthollier IGP Vin Des Allobroges

THE FACTS

COUNTRY: France

REGION: Savoie

APPELLATION: Savoie

CEPAGE: 50% Roussanne, 40% Jacquere, 10% Altesse

WINEMAKING: The harvest is made entirely by hand, between September 10 and 25, and transported in crates to preserve the integrity of the bunches. Then they are pressed immediately after harvesting without destemming. Static cold settling. Start of fermentation by indigenous yeasts. Malolactic fermentation.

ALCOHOL BY VOLUME: 14.0%

AGING: Aging in vats (60%), barrels (30%) and amphora (10%)

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 SO₂. Their wines are recognized among the purest & finest in Savoie.



THE ADJECTIVES

OVERALL: Rich & Balanced

AROMAS / FLAVORS: peach, apple, yellow plum, toasted almond, butter, sweet spices

MOUTHFEEL: Medium Bodied & Minerally

THE SELLING POINTS

AWARDS: 91pts Wine Spectator

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

PAIRINGS: aperitif with toasts and gougères, cooked lake fish, potato gratin with blue cheese, soft cheeses

