

# Denis Et Didier Berthollier

## Roussette Baron Decouz

### THE FACTS

**COUNTRY:** France

**REGION:** Savoie

**APPELLATION:** Savoie

**CEPAGE:** 100% Altesse

**WINEMAKING:** Harvested between the 15th and 25th of September. The grapes are transported in 350kg crates to avoid them being crushed. Pressing in whole bunches, cold settling without enzymes. Alcoholic fermentation in vats and 15% in barrels. Maturing on fine lees with stirring for 4 to 9 months. Vinification without sulphite. Final sulphite rate at bottling under 30 mg/l. Estate bottling respecting the lunar phases.

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** 15% in barrels and 85% in vats

### 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 & Elegant

**AROMAS / FLAVORS:** white peach, candied fruit, dried apricot, honey, yellow plum

**MOUThFEEL:** Minerally & Powerful

### THE SELLING POINTS

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

**PAIRINGS:** aperitif, roast turkey, veal blanquette with mushrooms, pike quenelles with Nantua sauce

