



AOC ROUSSETTE DE SAVOIE

l'Originel

2017



- GRAPE VARIETY: Altesse
- LOCATION: 400m in altitude, oriented south-west
- TERROIR: Clay soil
- CLIMATE: Continental and alpine

IN THE VINEYARDS

Only Bordeaux mixture and sulfur are used to manage the cryptogamic diseases of the vine: 0.85 kg / ha of copper metal against 4 kg / ha authorized and 32 kg / ha of sulfur.

WINEMAKING AND AGEING PROCESS

Manual harvests. Wine vinified in stainless steel vats by indigenous yeasts, complete malolactic fermentation. Apart from the addition of a little SO₂ during the bottling, no input has been added.

Aging for 10 months on lees.



TASTING NOTES

COLOR

Deep pale gold color, with green and milky tints.

NOSE

Fruity nose with spicy and rustic notes: graphite, flint, biscuit, pear, lime...

PALATE

Aromatic, minty and lemony, slightly buttery. Suave matter and fine minerality.

WINE PAIRINGS

Fresh and fruity wine, quite universal. You can serve it as much as an aperitif as during the meat. It goes particularly well with freshwater fish, seafood, cheese, white meat...

CELLARING POTENTIAL

5 years. Will reach its peak between 2020 and 2022.

Total SO₂: 27 mg/l
Volatile Acidity: 0.42 g/l H₂SO₄
Residual Sugars: 1.4 g/l
pH: 3.2
Alcohol: 11.53 %
Capacity: 75 cl



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