



AOC ROUSSETTE DE SAVOIE

les Altesses

2018



Historically, the grape variety Altesse comes from the plot "Les Altesses", highlighted by the Count of Mareste who lived in the castle in the 16th century. This plot may have given its name to the grape variety.

- **GRAPE VARIETY:** Altesse
- **LOCATION:** 300m in altitude, oriented south-west
- **TERROIR:** Old Jurassic limestone
- **CLIMATE:** Continental and alpine

IN THE VINEYARDS

Only Bordeaux mixture and sulfur are used to manage the cryptogamic diseases of the vine : 1 kg / ha of copper metal against 4 kg / ha authorized and 35 kg / ha of sulfur.

WINEMAKING AND AGEING PROCESS

Manual harvests. Wine based on a plot selection (the grapes used for this vintage always come from the same plot). Spontaneous fermentation with 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 gold color, with green and pearly tints.

NOSE

Accomplished expression where the stewed and candied fruit mingles with aromatic, spicy and discreetly honeyed notes: hawthorn, acacia, cooked pear, citrus zest, candied ginger, vanilla, fennel, coriander ...

PALATE

Gourmet, sweet and suave with a salty grain.

WINE PAIRINGS

Rich and complex wine that expresses the special terroir of the Altesses. Will go well with starters based on foie gras, fish in sauce or desserts...

CELLARING POTENTIAL

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

Total SO₂: 24 mg/l
Volatile Acidity: 0.38 g/l H₂SO₄
Residual Sugars: 2 g/l
Alcohol: 12.83 %
Capacity: 75 cl



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