



AOC VIN DE SAVOIE

PINOT

2019



- **GRAPE VARIETY:** Pinot Noir
- **LOCATION:** 300m in altitude, oriented south-west
- **TERROIR:** Silty-clay and stony soil
- **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. Whole bunches of grapes macerated for 21 days in stainless steel vats. One pumping-over per day the 1st week, and then two weeks without intervention. Apart from the addition of a little SO₂ during the bottling, no input has been added.

Aging for 6 months in stainless steel vat.



Total SO₂: 42 mg/l
 Volatile Acidity: 0.42 g/l H₂SO₄
 Residual Sugars: 0.25 g/l
 Alcohol: 13.59 %
 Capacity: 75 cl



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TASTING NOTES

COLOR

Raspberry color with fawn and mauve tints.

NOSE

Highlighted by an empyreumatic trait, the nose delivers a fruity richness accompanied by floral, spicy and rural notes: plum jam, peony, red fruit, kirsch, cumin, sap, liquorice ...

PALATE

Balanced, warm, gourmet, highlighted by a silky sweetness and an elegant suppleness.

WINE PAIRINGS

Round and aromatic wine. Easy to drink, it goes particularly well with grilled food, salads, fish...

CELLAR POTENTIAL

5 years. Will reach its peak between 2020 and 2023.

