



AOC VIN DE SAVOIE

PINOT

2020



- 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: 0,74 kg / ha of copper metal against 4 kg / ha authorized and 28 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.



TASTING NOTES

COLOR

Ruby color with tawny and mahogany reflections.

NOSE

Underlined by an animal trait, the nose presents stewed and kirsch fruit surrounded by floral, spicy and sappy notes: salted meat and matchsticks, rose, prune and morello cherry in alcohol, allspice and cherry stem.

PALATE

Generous and gourmet, underlined by a silky sweetness and a firm structure.

WINE PAIRINGS

Round and aromatic wine. Easy to drink, it will go well with grilled meats, salads, fish...

CELLAR POTENTIAL

5 years. Will reach its peak between 2022 and 2025.

Total SO₂: 12 mg/l
 Volatile Acidity: 0.70 g/l H₂SO₄
 Residual Sugars: >0.3 g/l
 Alcohol: 13.03 %
 Capacity: 75 cl



Château de Lucey – 292 Route des Moulins – 73170 LUCEY
 The winemaker: Christophe MARTIN – +33 6 80 37 02 79
 chateaudelucey@orange.fr
 www.chateaudelucey.com

