



# AOC ROUSSETTE DE SAVOIE

## les Altesses

2017



Historically, the grape variety Altesse comes from the plot "Les Altesses", highlighted by the Count of Mareste who lived in the castle in the 16<sup>th</sup> 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 SO<sub>2</sub> during the bottling, no input has been added.

Aging for 10 months on lees.



### TASTING NOTES

#### 👁️ COLOR

Deep pale gold color, with green and pearly tints.

#### 👃 NOSE

Intense where the fruit is enriched by the presence of spicy and discreet honeyed notes: hawthorn, acacia, cooked pear, citrus zest, candied ginger, vanilla, fennel...

#### 👄 PALATE

Aromatic, vivid and smooth with a mineral finish.

#### 🍷 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 2019 and 2021.

Total SO<sub>2</sub>: 34 mg/l  
Volatile Acidity: 0.4 g/l H<sub>2</sub>SO<sub>4</sub>  
Residual Sugars: 0.6 g/l  
Alcohol: 12.43 %  
Capacity: 75 cl



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