



AOC VIN DE SAVOIE Sous le Sarrasin

MONDEUSE

2017



- **GRAPE VARIETY:** Mondeuse
- **LOCATION:** 400m in altitude, oriented south-west
- **TERROIR:** Alluvium and scree
- **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. Maceration of 21 days with destemmed grapes. Apart from the addition of a little SO₂ during the bottling, no input has been added.

Aging for 10 months, with 50% in oak barrels.



TASTING NOTES

COLOR

Deep ruby with tawny and purple hues.

NOSE

Peaty nose which, after aeration, reveals floral, peppery and bucolic notes: humus, flint, leather, violet, blueberry, cherry stone, chicory, chilli...

PALATE

Gourmet rusticity, juicy fruit, spicy aromatic. Delicacy and freshness bringing crunchiness and reactivity.

WINE PAIRINGS

Fresh wine in its youth, a great tannic structure which will be the good ally of meats in sauces, game or strong cheeses...

CELLAR POTENTIAL

5-10 years. Will reach its peak between 2022 and 2025.

Total SO₂: 34 mg/l
 Volatile Acidity: 0.4 g/l H₂SO₄
 Residual Sugars: <0.25 g/l
 Alcohol: 11.54 %
 Capacity: 75 cl



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