



# AOC ROUSSETTE DE SAVOIE

## *l'Original*

2016



- **GRAPE VARIETY:** Altesse
- **LOCATION:** 400m in altitude, oriented south-west
- **TERROIR:** Clay 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. Wine vinified in stainless steel vats by 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

A beautiful range of aromas that begins with empyreumatic notes (brioche, toast...) highlighting the fresh fruity character. It is enriched by floral, spicy and balsamic touches: musk, flint, biscuit, hawthorn, candied citrus fruits, pear tatin, green tea...

#### PALATE

Energetic, precise and soft, enhanced by a strong aromatic and mineral finish.

#### WINE PAIRINGS

Fresh and fruity wine, quite universal. You can serve it as much as an aperitif as during the meat. It goes particularly well with freshwater fish, seafood, cheese, white meat...

#### CELLARING POTENTIAL

5 years. Will reach its peak between 2019 and 2021.

Total SO<sub>2</sub>: 39 mg/l  
Volatile Acidity: 0.48 g/l H<sub>2</sub>SO<sub>4</sub>  
Residual Sugars: 2.9 g/l  
Alcohol: 11.92 %  
Capacity: 75 cl



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