



# AOC ROUSSETTE DE SAVOIE

## Pimpenah

2017



- GRAPE VARIETY: Altesse
- LOCATION: 400m in altitude, oriented south-west
- TERROIR: Scree slope on marly 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). It was vinified for 9 months in French oak barrels (fine grains and low heat). Complete fermentation with indigenous yeasts. Apart from the addition of a little SO<sub>2</sub> during the bottling, no input has been added.

Aging in stainless steel vats for 9 months.



### TASTING NOTES

#### COLOR

Deep pale gold color, with green and pearly tints.

#### NOSE

Characterized by brioche notes. Expressive fruity with floral, spicy and sweet notes: bergamot, candied fruits, cumin, vanilla...

#### PALATE

Aromatic, smooth and soft balanced by a mineral finish.

#### WINE PAIRINGS

Wine that goes particularly well with dishes based on seafood: fish, shellfish, seafood ... or white meats, game birds, hard cheeses...

#### CELLARING POTENTIAL

5-10 years. Will reach its peak between 2021 and 2024.

Total SO<sub>2</sub>: 36 mg/l

Volatile Acidity: 0.54 g/l H<sub>2</sub>SO<sub>4</sub>

Residual Sugars: 2.3 g/l

Alcohol: 12.27 %

Capacity: 75 cl



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