



AOC ROUSSETTE DE SAVOIE

Pimpenan

2018



- **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 40 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 SO₂ 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 and honey character. Expressive fruity with floral, spicy and sweet notes: acacia, candied citrus fruits and stewed pear, fenugreek...

PALATE

Aromatic and delicious, underlined by the salinity and the suave substance.

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 2022 and 2025.

Total SO₂: 40 mg/l

Volatile Acidity: 0.46 g/l H₂SO₄

Residual Sugars: 2.4 g/l

Alcohol: 13.5 %

Capacity: 75 cl



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