



AOC ROUSSETTE DE SAVOIE

Chapitre 16

2016



- **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: 1,3 kg / ha of copper metal against 4 kg / ha authorized and 26 kg / ha of sulfur.

WINEMAKING AND AGEING PROCESS

Manual harvests. Wine vinified and aged in a hexagonal concrete tank (with a horizontal egg inside). Indigenous yeasts and complete malolactic fermentation.

Apart from the addition of a little SO₂ during the bottling, no input has been added.



Total SO₂: 48 mg/l

Volatile Acidity: 0.46 g/l H₂SO₄

Residual Sugars: 0.5 g/l

Alcohol: 12.21 %

Capacity: 75 cl

TASTING NOTES

COLOR

Deep pale gold color, with green and pearly tints.

NOSE

Intense nose that begins with empyreumatic notes, highlighting the fresh fruity character. It is enriched by floral and spicy touches: hawthorn, rhubarb, candied citrus fruits, ginger, green tea...

PALATE

Powerful, long and precise. Great richness supported by a mineral finish.

WINE PAIRINGS

Mineral and floral wine, aromatic delicacy.

It goes particularly well with fish, seafood, hard cheeses or goat cheeses...

CELLARING POTENTIAL

5-8 years. Will reach its peak between 2020 and 2022.



Château de Lucey – 292 Route des Moulins – 73170 LUCEY
The winemaker: Christophe MARTIN – +33 6 80 37 02 79
chateaudelucey@orange.fr
www.chateaudelucey.com

