



AOC ROUSSETTE DE SAVOIE

Pimpenah

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 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 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 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 2020 and 2023.

Total SO₂: 59 mg/l

Volatile Acidity: 0.63 g/l H₂SO₄

Residual Sugars: 3.6 g/l

Alcohol: 12.4 %

Capacity: 75 cl



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