

Chateau Gentilhommeire Altesse Vieilles Vignes, Roussette de Savoie AOC, Pascal Perceval

TAN & NS

WINE IMPORTERS



Story of the wine:

Pascal Perceval works today on an exceptional domain created in 1910 on 54 hectares of vineyards, in the French Alps, which extends from the commune of Les Marches, close to the Saint André lake, to the territory of Chautagne, on the edge of the Bourget lake. In this breathtaking landscape, the average age of the vines is 30 years and some parcels are over 80 years old. From this soil inherited from the gigantic collapse of the Granier mountain, in November 1248, was born a white grape variety with subtle and fresh perfumes. In our region, criss-crossed by mountains, valleys, lakes and rivers, the continental climate is subject to numerous influences, oceanic to the north and Mediterranean to the south. On these lands, the Perceval family cultivates tradition and audacity as well as quality viticulture. The respect of the work well done, of the manual harvest and of the ancestral methods preserves nectars with round tannins, with a beautiful density and with a fine and assertive character. The Roussette de Savoie from the Altesse grape was brought to Cyprus during the Crusades.

Varietals:

100% Altesse de Savoie

Area:

Savoie, France

Av. age of the vines:

22- 24 Years

Method of Production:

The grapes are scrupulously selected for best quality on a vibrating sorting platform. Complete de-stemming with very soft maceration of grapes at controlled temperature for 12 days. After clarification the wine is decanted in french oak barrels & Roudere for up to 12 months. The wine is kept in bottle for 8 months pre-release.

Descriptions for Wine List:

A racy wine known for its golden colour and flavours of dried fruit and almonds, and aromas of white fruit including pear and violet on. Certainly delivers all the above along with nice round texture with creamy and soft wood elements. Very long lasting length with stunning tropical fruit left behind.

