

Denis Et Didier Berthollier Chignin Bergeron Les Salins

THE FACTS

COUNTRY: France

REGION: Savoie

APPELLATION: Savoie

CEPAGE: 100% Roussanne

WINEMAKING: The grapes are pressed in whole bunches.

Spontaneous fermentation from wild yeasts. Vinification without sulphites, very low addition of sulphur at bottling only if necessary, i.e. a final rate below 50 mg/l.

ALCOHOL BY VOLUME: 13.0%

AGING: 12 months, 30% second-hand oak barrel, 30% amphora, 30% tank

THE STORY

The winery has been run since the mid-1990s by two brothers, Denis & Didier Berthollier, who come from a long winemaking tradition of growers, owners, and winemakers dating back to 1850. Denis & Didier own several parcels on the southernmost and steepest parts of the Savoie hills. Their forefathers abandoned these abrupt slopes at the beginning of the 20th century because they were too difficult to work. Denis & Didier harvest, vinify, and do the bottling themselves at their domaine. They have eliminated the use of insecticides & fungicides in all their vines and ceased the use of weedkiller since 2008, enabling grass to grow in the rocky vineyards. They use only naturally occurring, indigenous yeasts and very minimal SO2. Their wines are recognized among the purest & finest in Savoie.

THE ADJECTIVES

OVERALL: Full-bodied & Saline

AROMAS / FLAVORS: smoky, candied fruit, papaya, floral, spicy and honey

MOUTHFEEL: Round & Minerally

THE SELLING POINTS

PAIRINGS: Garlic butter lobster tails, smoked fish carpaccio, grilled pork sausage, soft cheeses

