

Denis Et Didier Berthollier Chignin Bergeron St Anthelme

THE FACTS

COUNTRY: France

REGION: Savoie

APPELLATION: Savoie

CEPAGE: 100% Roussanne

WINEMAKING: The grapes are pressed in whole bunches. Cold settling without the use of enzymes. Spontaneous fermentation from wild yeasts on the grapes. Alcoholic fermentation is 80% in barrel (no new barrels) and 20% in vats. Barrel and vat wines are then blended and aged until bottling in February, a total of min. 18 months maturing. Vinification without sulphite. Total sulphites at bottling under 50 mg/l. Adherence to lunar cycles for all work in the cellar such as racking and bottling.

ALCOHOL BY VOLUME: 13.0%

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: Rich & Elegant

AROMAS / FLAVORS: pineapple, papaya, peach, honey, acacia

MOUTHFEEL: Full-bodied & Minerally

THE SELLING POINTS

AWARDS: 91pts Wine Spectator

SUSTAINABILITY: Certified Biodynamic

PAIRINGS: Fish in sauce or smoked, white meats, foie gras, goat or sheep cheese.

