

# DOMAINE DE L'IDYLLE: CUVÉE EMILIE

## Style

White, Dry, Medium bodied

## Region

Savoie

## Producer

Philippe and François Tiollier

## Appellation

Savoie Cruet.

## Cépage

100% Roussette

## Tasting Note

A delicious, complex wine that shows a bouquet of alpine flowers which compliments a tangy palate with a fresh and fruity resonance.

## Serve

A fantastic match to exotic cuisine (such as Chinese or Thai), foie gras or even fish cooked in sauces.

## Cellarage

Ideally drunk young but will keep for up to 3 years.

## Vinification

Old vine fruit is hand-harvested at optimum ripeness and de-stalked before being vinified in stainless steel vats. Malolactic fermentation is avoided in order to preserve the wine's freshness and vivacity. The end wine shows richness and complexity that will accompany all but the spiciest of dishes.

## History

The Alpine vineyards of Savoie lie south of Lake Geneva along the upper valley of the river Rhône. The commune of Cruet lies at the foot of the massive ridge of the Combe de Savoie, between Chambéry and Albertville. The effects of high altitude on the Savoie vines are moderated by Lake Geneva, Lake Bourget and fast flowing Alpine rivers.

Dry white, sparkling and red wine are produced, nearly all of which are made to drink young. Most Savoie wine is consumed locally where there is a ready market provided by the ski and winter sports industries. There are approximately 1500 hectares under vine planted with Chasselas and Gamay as well as the less well known varieties; Jacquere, Roussette, Mondeuse and Bergeron.

