

# DOMAINE DE L'IDYLLE: VIEILLES VIGNES

## Style

White, Dry, Medium bodied

## Region

Savoie

## Producer

Philippe and François Tiollier

## Appellation

Savoie Cruet.

## Cépage

100% Jacquère

## Tasting Note

'This has the light touch I particularly like and a clean apple, finish. It's terrific with a tartiflette.' Peter Grogan Telegraph Weekend

## Serve

As an aperitif, with seafood, smoked fish or salads

## Cellarage

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

## Vinification

Old vine fruit is hand-harvested and de-stalked and then vinified in modern stainless steel vats to produce a crisp wine for youthful drinking.

## 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; Jacquère, Roussette, Mondeuse and Bergeron.

