

DOMAINE DE L'IDYLLE: L'ORANGERIE

Style

White, Dry, Light bodied

Region

Savoie

Producer

Philippe and François Tiollier

Appellation

Savoie Cruet.

Cépage

100% Jacquère

Tasting Note

Dry, light and fruity with a perfectly balanced, lively acidity. Floral, orchard blossom aromas and flavours are prominent.

Serve

As an aperitif, with seafood, white fish or salads

Cellarage

Ideally drunk young but will keep for 2 to 3 years.

Vinification

Hand picked grapes are fermented in stainless steel vats at low temperature for 3 weeks. Malolactic fermentation is avoided in order to preserve the wine's freshness and vivacity. Fining and filtering occurs prior to a Spring bottling.

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.



Philipp & Francois Tiollier

