

Domaine de l'Idylle

France - Savoy - Cruet



Idylle  FAMILLE
TIOLLIER
Artisans de vins fins depuis 1840

Ownership/Founders Domaine de l'Idylle / François Tiollier

Start of Activity 1840

Vitiviniculture Biologic (into conversion)

Hectares 23

Bottles produced 140.000

CREMANT DE SAVOIE

60% Jacquère, 20% Roussette, 20% Chardonnay

Production area: Cruet

Terrain: argilloso-calcareo, morena glaciale, leggeri pendii

Harvest: manual

Vinification: very soft pressing, fermentation at a controlled temperature of 15/17°C

Refinement: foam formation followed by maturation for 12 months on the lees

Color: straw yellow

Fragrance: dominated by floral aromas, notes of brioche

Flavor: Silky and of good length, the finish is reminiscent of roasted almonds

Alcoholic Grade: 12,5% vol



It all began in 1840, when François Tiollier purchased a property planted with vines and fruit trees and built the family home, naming it Domaine de l'Idylle. Generations later, Henriette and André Tiollier, pioneers in the development of native grape varieties, began bottling wine in 1975. In 2011, Sylvain Tiollier, having completed his training as an oenologist and gained international experience, took over the reins of the company, bringing with him modern know-how. Convinced that the mountain climate gives Savoyard wines finesse and balance, Sylvain cultivates on clay-limestone scree, ideal for optimal ripening and high acidity levels. As independent winegrowers in the process of converting to organic farming, the Domaine creates authentic expressions of Savoie while respecting the environment.