

# Domaine de l'Idylle

France - Savoy - Cruet



**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.