

# 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

**Vitiviculture** Biologic (into conversion)

**Hectares** 23

**Bottles produced** 140.000

## CRUET VIELLE VIGNES JACQUÈRE 100% Jacquere

**Production area:** Cruet

**Terrain:** argilloso-calcareo di ghiaioni sassosi

**Harvest:** manual

**Vinification:** Filling the press by gravity. Decanting, fermentation under strict temperature control at 15/17°C. 100% malolactic fermentation

**Refinement:** on fine lees to bring fullness and breadth to the wine, barrel aging of 20% of the cuvée

**Color:** bright straw yellow

**Fragrance:** dominated by subtle aromas of ripe fruit (pears, grapefruit), in the background notes of fresh butter and sweet spices bring beautiful aromatic complexity

**Flavor:** the attack is frank, the wine is fat, meaty and very slightly woody. The palate is well balanced by the good acidity of the grape variety that allows this cuvée to maintain a nice freshness. The finish reminiscent of toasted almond

**Alcoholic Grade:** 11% vol

