

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

CRUET VIEILLE VIGNES

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



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.