

Domaine de l'Idylle

France - Savoy - Cruet



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

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

