

Domaine de l'Idylle

France - Savoy - Cruet

uet





Ownership/Founders Domaine de l'Idylle / François Tiollier Start of Activity 1840 Vitiviniculture Biologic (into conversion) Hectares 23 Bottles produced 140.000

ARBIN LE CÔTEAU D'ALBERT

100% Mondeuse

Production area: Hill of Arbin Terrain: argillo-calcareo Harvest: manual

Vinification: Partially destemmed to preserve the freshness given by the stems, which give structure to the pomace, aromatic potential, maceration lasts 2 to 3 weeks at a controlled temperature to avoid too hot a fermentation and preserve the

delicate aromas of the Alpine terroir **Refinement:** in stainless steel vats **Color:** crimson red, deep purple

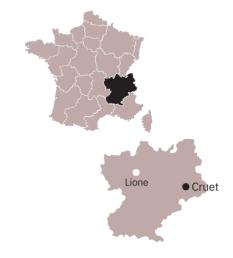
Fragrance: concentrated red fruits and spring flowers, robust,

spicy, tannins present but soft

Flavor: Heady and long, the finish is carried by the acidity of

the grape and an important amount of loose tannins

Alcoholic Grade: 12% 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 knowhow. 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.