

Domaine de l'Idylle

France - Savoy - Cruet

Oxerated A Modelle Manager of Man



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

ROUSSETTE ALTESSE

100% Altesse

Production area: between Chambery and Albertville **Terrain:** argillo-calcareo, formato da ghiaioni delle Alpi

Harvest: manual

Vinification: gravity press filling and decanting, long fermentation with controlled temperature between 15/17°C Refinement: On fine lees with regular stirring for 6 months Color: pale gold with green and mother-of-pearl highlights Fragrance: Fruity, floral and spicy: flint, iris, ripe pear and

citrus

Flavor: wide and fat 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 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.