



ROUSSETTE DE SAVOIE

MADAME DE M...

« Pure, concentrated Roussette, beautiful freshness. »

Appellation: AOP Roussette de Savoie

Grape variety: Altesse

Average age of the vine: 20 years

Yield: 55 hl/ha

Terroir: silty clay

Production area: 2,5 ha

Harvest: by hand with sorting on the vine

Vinification: traditional, in temperature-regulated stainless steel tanks (16°C). Long fermentations. Malolactic fermentation for 1/3.

Maturation: in barrels that have held 3 previous wines and in stainless steel tank for 10 months

Tasting:

- **Visual:** a beautiful, clear and bright appearance with gold colour and green glints.
 - **Nose:** with a brioche opening, the nose reveals an elegant expression where elegant fruit is accompanied by floral and spicy notes: biscuit, hawthorn, ripe pear and candied citrus fruit, ginger, green tea and musk.
 - **Palate:** very intense and precise, the full mouth brings a lively and pleasing balance, underscored by concentration and minerality.
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Ageing potential: 2 to 8 years

Food pairing: Fish from Lake Geneva, char

