



JACQUERE

LA COTE

« Perfumed with floral and lemon notes, very mineral with wonderful freshness »

Appellation: AOP Vin de Savoie

Grape variety: Jacquère

Average age of the vine: 25 years

Yield: 65hl/ha

Terroir: limestone scree

Production area: 1 ha

Harvest: by hand with sorting on the vine

Vinification: traditional, in temperature-regulated stainless steel tanks (16°C)

Maturation: a few months with lees stirring at the beginning of the process

Tasting:

- **Visual:** a beautiful, clear and bright appearance with yellow and green glints
- **Nose:** wonderful aromatic complexity underscored by fresh fruit notes and a floral character: banana, peach stone, lime and honeysuckle.
- **Palate:** the light, lemony palate has a mineral theme and a very refreshing finish.

To enjoy in its youth (1 to 2 years)

Food pairings: aperitif, or with cheese specialties of Savoie, frog legs, fried lake fishes

