

Roussette de Savoie *Naturalis*



Terroir :

Clay-limestone soil formed by the scree of the Alps. Sunny slope between Chambéry and Albertville.

Grape variety : 100% Altesse (Typical Savoyard grape variety)

Vinification/maturing :

Hand picked, gravity filling of the press, settling then long fermentation under strict temperature control at 15/17 °C. Maturing on fine lees with regular stirring for 6 months brings fatness and fullness to this wine. Bottling is done in January to preserve the fruit and freshness of the grape variety without using sulfite.

Tasting :

Pale gold color, green and mother-of-pearl reflections, a wine where the sincerity of the fruit and the flowery and spicy notes mingle: flint, iris, ripe pear and citrus.

Service: now at 10-13°C. The Roussette has a good ageing potential, it can be kept for 4-5 years.

Gastronomy:

Serve it with pieces of Beaufort cheese as an aperitif, with lake fish or with poultry.



The estate is certified High Environmental Value. To further our commitment, we work since 2020 in Organic Agriculture.

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Rousette 2019

15.5/20 ; La Revue du Vin de France ; Juillet/Aout 2020 :

Belle vibration dans cette altesse un peu sauvage, avec des évocations de lichen et de mousseron, drue et vive en bouche malgré la richesse de la saveur. Finale éclatante. Pierre CITERNE