



Cruet

« The great delicacy, simplicity and elegance of this wine make it very special ».





Appellation: AOC wine from Savoy; cru: Cruet

Terroir:

Clay-limestone soil, stony scree-slopes from the Alpes. Sunny hillside facing the south-east, between Chambéry and Albertville.

Grape variety: 100% Jacquère (Typical Varietal from Savoy)

Vineyard Management:

Sustainable agriculture: grass growing between rows, mechanical weeding under the rows. Reasonable level of treatment for the vines in accordance with the risks of diseases.

Winemaking / maturing:

Meticulous racking of the must (48h). Long time fermentation at cold temperature: 15/17 °C. Maturing on fine lees to make unctuous wine. Bottling in the spring.

Tasting:

Color: Very bright white

Nose: subtle citrus aromas (lemon) and little white flowers.

Mouth: The wine has a frank attack, a nice intensity, elegant roundness

due to the maturation on the lees.

Service: To be drunk young and fresh (8-10°C)

Gastronomy: Perfect for aperitif. Goes along well with lake or river fish (trout with almonds, fillet of sole...) and shellfish. Goes perfectly well with cheese specialties from Savoy (fondue, raclette cheese, pies and "tartiflette"...).

Medals and Awards

Cruet 2018

Silver Medal: Concours Général Agricole Paris

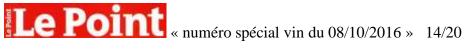


Cruet 2017

Silver Medal: Concours Général Agricole Paris



Cruet 2015



Cruet 2014



88 points

Domaine de l'Idylle 2014 Cruet Jacquère (Vin de Savoie)

This light, fresh and creamy wine balances cool acidity and bright citrus and apple-peel flavors. It is poised, fruity with a crisp, refreshing aftertaste. — R.V. (6/1/2015)

Cruet 2012



89 points

Domaine de l'Idylle 2012 Cruet Jacquère (Savoie)

Soft and light, this is a fresh, fragrant wine, full of bright, lemony acidity and fruitiness. It's the perfect apéritif with its lively texture and bouncy, crisp feel. — R.V. Published 12/1/2013

Cruet 2011

What does the Guide Hachette says in 2012:

Philippe and François Tiollier own a 22 ha vineyard located down the mountainous mass of the Bauges. Among this great domaine, 5 ha is composed of Jacquère on a steep and stony incline. Not only does it looks amazing but it also is very good for the maturation of the grape. However such a slope is a very hard place to work on. One might think the splendid view of the landscape they get from this vineyard is worth it. Out of this difficult and stony soil, they grew a wonderful wine with a pale color, The white flower and flint aromas of the wine, the subtle and refined taste makes this wine a very elegant one. You must try it.

> Domaine de l'Idylle 73800 CRUET Tél. 04 79 84 30 58

Mail: tiollier.idylle@wanadoo.fr *Site internet : vin-savoie-idylle.fr*