

DOMAINE CHARLES GONNET

SAVOIE

Wine Name	Altesse
Appellation	AOC Roussette de Savoie
Varietal	100% ALTESSE
Origin of grapes	Savoie, Commune of Chignin
Size of vineyard	2 Ha
Soil type	Clay-limestone and Marl
Age of vines	21 years
Treatments in vineyard	Minimum interference
Farming techniques	Sustainable with HVE3 High Environmental Value certifi
Date of Harvest	Between Sept 15th and 20th
Method of Harvest	Mechanical harvesting
Method of Pressing	Very gentle pressing followed by settling
Pre-fermentation techniques	None
Length of maceration	No Maceration
Fermentation Vessel	Stainless steel tanks
Malolactic Fermentation	No
Period of contact with fine lees	4 months
Yeasts	Selected yeasts
Vinification method	Traditional
Filtration and fining methods	Filtration on sterile cellulose plates
pH Level	3,42
Alcohol	12,00%
Residual Sugar	5 to 5,7 g/l
Time of ageing	None. Bottled directly after racking and filtration.
Barrel details	No ageing in Barrels.
Length of time in bottle before release	1 month
Number of bottles produced	12000 bts

Tasting Notes

A light, dry white wine with a bright, pale yellow colour. Powerful and complex fruity aromas with notes of peach and grapefruit and a mineral note very characteristic of our vineyard. This wine has the same perfume and balance as the Chignin but with more substance and power.

