

DOMAINE CHARLES GONNET

SAVOIE

Wine Name	SAVOIE CHARDONNAY
Appellation	AOC SAVOIE
Varietal	100% Chardonnay
Origin of grapes	Savoie, Commune of Chignin
Size of vineyard	1 Ha
Soil type	Limestone and marls
Age of vines	10 years old (Average)
Treatments in vineyard	Minimum interference
Farming techniques	Sustainable with HVE3 High Environmental Value certification
Date of Harvest	Between Sept 15th and 20th
Method of Harvest	Harvested by hand
Method of Pressing	Very gentle pressing in Pneumatic press
Pre-fermentation techniques	None
Length of maceration	No Maceration
Fermentation Vessel	Stainless steel tanks
Malolactic Fermentation	No
Period of contact with fine lees	5 months
Yeasts	Indigenous yeasts and selected yeasts.
Vinification method	Traditional
Filtration and fining methods	Slight filtration before bottling.
pH Level	3,42
Alcohol	11,37%
Residual Sugar	5,7
Time of ageing	None. Bottled directly after racking and filtration.
Barrel details	No Barrel ageing.
Length of time in bottle before release	1 month
Number of bottles produced	6 000 bts

Tasting Notes

A very fresh and elegant Chardonnay with notes of floral aromas. The wine is dry yet balanced with a noticeable minerality and finesse leading to a harmonious finish.

