

DOMAINE CHARLES GONNET

SAVOIE

Wine Name	Rosé of Savoie
Appellation	AOC Vin de Savoie
Blend	100% Gamay
Origin of grapes	Savoie
Size of vineyard	2 ha
Soil type	Limestone and marl
Age of vines	Between 30 to 50 years old
Treatments in vineyard	Minimum interference
Farming techniques	Sustainable with HVE3 High Environmental Value certification
Date of Harvest	Mid September
Method of Harvest	Harvested by hand
Method of Pressing	Direct pneumatic press
Pre-fermentation techniques	No skin contact maceration
Length of maceration	No Maceration
Fermentation Vessel	Stainless steel tanks
Malolactic Fermentation	No
Period of contact with fine lees	5 months
Yeasts	Indigenous yeasts
Vinification method	Alcoholic fermentation in low temperature (from 15°C to 20°C). No malolactic fermentation
Filtration and fining methods	Slight filtration before bottling.
pH Level	3,4
Alcohol	12% to 12,5%
Residual Sugar	4 to 4.5g./l
Time of ageing	None. Bottled directly after racking and filtration.
Barrel details	No barrels used
Length of time in bottle before release	1 month
Number of bottles produced	12 000

Tasting Notes

A fresh and gourmet rosé with suave. Brimming with exotic notes of grapefruit, passion fruit and banana on a long palate.

